

Piccage

Menu
Description: marjoram infused long pasta, white prawns, clams, artichoke pesto, Ligurian olive oil

Serving Size: 6 Servings

Categories: Sabatini's



Cost Per Serving	
\$	2.22

Action	Date	Initials
Created:	3.6.17	Angelo Auriana
Revised:	3.7.17	AJ
	3/21/17	EA

Amount	Measure	Ingredient	Preparation Method	Product No.
0.504	kg	Shrimp P & D 16-20- 3 ea 72g		20-100000737
0.120	kg	Artichoke bottoms frozen		20-100000914
0.372	kg	Clams (3 ea) 62 g	steamed	20-100000719
0.006	kg	Garlic		20-100000869
0.006	kg	Marjoram, fresh		20-100000885
0.012	kg	Shallot		20-100000864
0.006	kg	Basil Leaf (1)		20-100000876
0.09	lt	Olive Oil		20-100018655
0.120	lt	Shrimp Stock	see recipe	
6.000	sv	Pasta Dough	see recipe	
0.010	kg	Parsley		20-100023859
		salt & pepper		
Pesto:				
0.240	kg	Artichoke bottoms frozen	Cooked	20-100000914
0.006	kg	Garlic, Fresh		20-100000869
0.600	Kg	Lemon zest		20-100000771
0.012	kg	Shallot	Minced	20-100000864
0.012	kg	Italian Parsley		20-100023859
Pasta Dough: 20 portions				
2.000	kg	All purpose flour		20-100000471
0.400	kg	Egg Yolks		20-100000952
0.450	kg	Whole Eggs		20-100000949
0.001	kg	Marjoram, Fresh		20-100000885
Shrimp Stock: 10 Liters				
10.000	kg	Lobster shells		20-100015834
0.100	lt	Vegetable oil		20-100001608
0.150	kg	Garlic heads (2)	halved	20-100000817
1.000	kg	Onions	chopped	20-100000835
0.500	kg	Carrots	chopped	20-100000811
0.500	kg	Celery	chopped	20-100000813
0.050	kg	Tomato paste		20-100001217
0.400	lt	Brandy		20-100001670

1.000	lt	White wine		20-100001689
10.000	lt	Fish fumet	see sub recipe	50-100000012
1.000	kg	Tomatoes, fresh	chopped	20-100000855
1.000	kg	Plum tomatoes, canned		20-100001218
1.000	ea	Bouquet Garni	see sub recipe	50-100000045
0.050	kg	Tarragon, fresh	leaves and stems	20-100000881

Method of Preparation:

Artichoke Pesto:

1- In a robot coupe combine ingredients and pulse to make artichoke pesto.

Shrimp Stock:

1- In a stock pot, saute garlic, onions, carrots, celery until translucent.

2- Add lobster shells and saute until pink

3- Add tomato paste and cook.

4- Deglaze with wine and brandy. Add fish fumet and bouquet garni and let simmer for 3 hours.

5- Add tomatoes and let cook down. Add tarragon.

6- Strain and push down on solids through a tami; adjust seasoning and let cool.

To Finish:

1- In a sauté pan starting with garlic, minced shallots and extra virgin olive oil.

2- Toss quartered artichokes; add shrimp and quickly deglaze with white wine, add shrimp stock and steamed clams, simmer 2 minutes and adjust seasoning.

3- Cook pasta al dente and drain.

4- Add chopped parsley, fresh basil and artichoke pesto and the pasta cooked al dente to coat with sauce. Serve very hot.