

Spaghetti allo Scoglio

Description: Long Pasta with Premium Seafood in a Creamy Tomato Sauce

Serving Size: 50

Categories: Pasta - Sabatini's

Cost Per Serving	
\$	2.97



Action	Date	Initials
Created	8/17/2012	CR
Revised	12/1/2015	EA

Amount	Measure	Ingredient	Preparation Method	Product No.
0.400	lt	Olive oil		20-100001607
1.500	kg	Roma tomatoes (tomato concasse, large dice)	see recipe	20-100000861
0.400	lt	Olive oil		20-100001607
0.600	kg	Shallots	chopped	20-100000864
0.12	kg	Garlic cloves	minced	20-100000869
0.400	kg	Cherry tomatoes		20-100000853
1.75	kg	Shrimp, 26-30 ct. Tail On		20-100000730
1.2	kg	Scallops, 60/80		20-100000726
0.800	lt	White wine		20-100001689
6.2	kg	Topneck clams		20-100000719
3.5	kg	Black mussels, whole medium		20-100000732
1.5	kg	Langostino, head-on prawn (12)		20-100009195
4	kg	Calamari rings	thinly sliced	20-100000707
0.04	kg	Chili pepper		20-100001275
5	kg	Spaghetti	cooked and cooled	20-100001569
0.100	kg	Parsley	chopped	20-100000839

Method of Preparation:

- Heat the olive oil and cook the tomato until consistency is thicker due to the evaporation of the liquid. Set aside
- In a separate pan sweat the garlic and shallot in olive oil. Add the cherry tomatoes and the shrimps and scallops. Quickly sauté to almost cooked and remove from the pan, set aside.
- Add the white wine to the pan with the clams. Cover and bring to a boil. When the clams start to open add the mussels, cover and steam until the shells open.
- Remove the clams and mussels, hold with the scallops and shrimp. Add the tomato concasse and langoustines to the pan along with the chili flakes. Bring to boil, add the seafood back in along with the squid rings
- Cook the pasta in boiling salted water. Drain and toss with seafood and sauce. Add the parsley and season to
- Present for service in serving pan as per picture.