

BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

Champagne Shrimp with Mushroom Pasta

Sauce Ingredients

2 cups dry champagne or sparkling wine

½ cup minced shallots

2 tbsp. white wine vinegar

½ tsp. cracked black pepper

1 cup unsalted butter
(to finish sauce at end)

Shrimp Ingredients

1 lb. raw jumbo shrimp,
cleaned, peeled, with tails on

1 cup champagne or sparkling wine

¼ cup olive oil

3 tbsp. minced shallots

½ tsp. cracked black pepper

Mushroom Ingredients

2 cups sliced mushrooms,
any fresh in season variety

1 tbsp. extra virgin olive oil

1 tbsp. unsalted butter

Pasta Ingredients

1 tbsp. chives

1 tbsp. tarragon

1 tbsp. Italian parsley

Fresh grated Parmesan cheese

1 lb. angel hair pasta

Sauce Directions

Combine all but butter in medium saucepan and bring to boil. Boil down to 1 cup, about 20 minutes. Set aside. Can be made ahead.

Shrimp Directions

Combine all in plastic bag and marinate shrimp for at least 30 minutes and up to an hour.

Mushroom Directions

Sauté mushrooms in pan with olive oil and unsalted butter until slightly golden, add salt and pepper. Set aside.

Pasta Directions

Cook pasta in a large pot of boiling salted water, then drain.

Assembly Directions

Reheat sauce base on low and whisk butter in 2 tablespoon increments until incorporated in sauce. Don't overheat! Keep warm.

Heat broiler. Drain shrimp and place on broiler pan keeping the shallots from the marinade. Broil until opaque and tails slightly singed.

Add mushrooms to pasta and toss to combine.

Mound pasta in middle of each bowl and place 4 shrimps on top of pasta.

Spoon sauce around base of pasta and sprinkle fresh herbs and grated Parmesan on top.