

Hot Tomato's Shrimp Malta

by Executive Chef Richard Bovino II

Hot Tomato's of Hartford, CT

www.hottomatos.net

Serves 4

- 20 ea. Large Shrimp (size 13-15), peeled and deveined
- 2 Tbsp. Olive Oil
- 1 Tbsp. Garlic (chopped)
- 1 Tbsp. Fresh Parsley (chopped)
- 3/4 cup The Estates Evergreen Vineyard Chardonnay
- 1 ea. Lemon
- 4 oz. Butter
- 1 ea. Medium Tomato (diced)
- 2 Tbsp. Capers
- 1 lb. Pasta - (Fettuccini or Angel Hair) Cook to al dente.



Directions:

1. Heat olive oil in a large skillet or sauté pan on medium.
2. Dredge shrimp in flour and place in pan with oil on medium high heat.
3. Sear the shrimp and season with salt & pepper add the chopped garlic and parsley.
4. Add white wine and juice from lemon then let reduce by 1/3.
5. Add butter and incorporate into sauce.
6. Remove from heat and add tomatoes and capers.
7. Remove shrimp from sauce and set aside.
8. Add sauce to the cooked and drained pasta.
9. Divide the paste between 4 large bowls
10. Arrange 5 shrimp per bowl over the pasta.
11. Buon Appetito!!!

About Hot Tomato's in Hartford, CT

Hot Tomato's contemporary menu features renditions of favorites (old and new) made from only the highest quality, freshest ingredients. Add a selection from their extensive global wine cellar with over 65 varieties of only the finest, carefully selected wines. The perfect wine, the perfect meal, the perfect place. The new Hot Tomato's, come in and escape life for a while.

Tasting Notes

Our 2011 Evergreen Chardonnay showcases the qualities that make the Evergreen Vineyard so celebrated. This Chardonnay has aromas of banana, pineapple and white peach with notes minerality. With its rich texture and flavors of tropical fruit woven seamlessly with vanilla and nutmeg, this wine is beautifully balanced with a lush, lengthy finish.

Pairs well with
our 2011 The Estates
Evergreen Vineyard
Chardonnay

