

INGREDIENTS

- o 2 tablespoon olive oil
- o 1 teaspoon chopped shallots
- o 3 medium shrimp diced (or your choice of lobster, scallops or manila clams)
- o 1 cup pureed tomato sauce
- o 3-4 tablespoon heavy cream
- o ½ cup asparagus slices
- o A pinch of sea salt & pepper to taste
- o Fresh basil

PREPARATION

1. Heat the shallots with olive oil add tomato sauce
2. Add shrimp
3. Combine the cream
4. Simmer for about 1 minute
5. Add the cooked ravioli into the warm sauce
6. Season with salt & pepper to taste
7. Plate the ravioli and top off with the sliced asparagus and fresh basil

CREAMY SAFFRON SCALLOP SAUCE W/ BLUE CRAB RAVIOLI