
Seafood Primavera

*Chef Steven King - Neptunes Restaurant - Siesta Key, FL
Sarasota's Chef Du Jour - 1992*

3 cups heavy cream
1 1/2 cups strong chicken broth
2 tablespoons garlic, minced
8 ounces Parmesan cheese
4 egg yolks
2 pounds cooked linguine
1 1/2 heads broccoli
3 large carrots
1 Bermuda onion
1 red pepper
1/2 pound crabmeat
1 pound shrimp
1 pound scallops
2 cups white wine
juice of two lemons
3/4 pound butter

In a saucepan, heat the cream, chicken broth and garlic until reduced by one-third. Add the Parmesan slowly until thoroughly blended.

Remove from the heat and stir in the egg yolks quickly. Mix the sauce with the linguine. Keep warm.

Julienne the vegetables. Poach with the seafood in white wine and lemon juice, stirring occasionally to ensure even cooking.

Remove from the heat. Slowly incorporate the butter, one ounce at a time.

Serve the sauce over the linguine.

Yield: 6 to 8 servings

Pasta

Per Serving (excluding unknown items): 8021 Calories; 646g Fat (74.3% calories from fat); 364g Protein; 140g Carbohydrate; 39g Dietary Fiber; 3770mg Cholesterol; 9753mg Sodium. Exchanges: 43 1/2 Lean Meat; 17 1/2 Vegetable; 2 Non-Fat Milk; 116 Fat.