

# Seafood Stracci

## Ingredients

3 ounces Pasta of your choice  
3 ounces Crab Stock  
1 tsp Garlic, chopped  
1 pinch Red chili flakes  
1 ounce White wine  
2 ounces Rock shrimp  
1 ounce Jumbo lump crab  
1 ounce Bay scallops  
3 pieces Lobster, cooked  
1 tbsn butter  
Olive oil  
Lemon for zest  
Chopped parsley  
Tarragon leaves  
Salt

### Crab Stock (yields about 10 quarts)

2 lbs Blue crab bodies  
1 each Medium white onion, medium diced  
1 each Medium carrots, thinly sliced  
1 each Celery ribs, thinly sliced  
1 each Fennel bulbs, medium diced  
1/2 tbsp Ginger, rough chopped  
1/4 each Lemongrass, rough chopped  
2 each Kaffir lime leaves  
2 each Bay leaves  
1 small bundle of fresh thyme  
1/2 can Italian peeled tomatoes  
1 cup White wine  
1/2 cup Dry sherry  
1/4 cup Brandy  
1 tbsn Paprika  
1 tsp Cayenne

## Instructions

### Crab Stock:

Roast the crab bodies with a little vegetable oil at 350F until bright orange (about 30-40 minutes). Meanwhile, roast the vegetables except for the ginger and lemongrass until softened. Add the ginger, lemongrass and herbs and cook until very fragrant (about another 5 minutes). Deglaze with the white wine, sherry and brandy and reduce by half. Add the peeled tomatoes, crab bodies and spices and cover by about 2" with cold water. Bring to the simmer and cook for about a half hour. Blend to a rough consistency using the commercial immersion blender and then let simmer another half hour. Strain through a chinois and reserve.

### Pasta:

Boil the Pasta until al dente. Meanwhile, toast the garlic in olive oil over medium heat. Add the chili and briefly cook, then deglaze with the white wine. Add the crab stock, rock shrimp and bay scallops. Cook about one minute, then add the pasta, lobster and the crab. Toss well in the pan and season with salt. Finish with the butter and parsley and keep stirring and tossing until the butter is emulsified. Plate in the pasta bowl and garnish with lemon zest and tarragon leaves.

*Chef Laurent Tourondel*

*The Alley*