



Seared Scallop & Black Tiger Prawn Penne

THE CHEF'S TABLE: LIVE COOKING CLASS
WITH EXECUTIVE CLUB CHEF JEFF BURNS

FRIDAY, MAY 8, 2020

Ingredients

- 180g (1.5 cups) Penne Pasta
- 6 Extra Large Jumbo Black Tiger Prawns
- 6 Large Scallops
- 250g (1 1/4 cups) Fresh Heavy Cream
- 40g (3 Tbsp) Chopped Shallots
- 15g (1 Tbsp) Chopped Parsley
- 15g (1 Tbsp) Chopped Garlic
- 1 Fresh Lemon
- 125g (1/2 cup) Dry White Wine (Pinot Gris)
- 100g (3/4 cup) Halved Heirloom Cherry Tomatoes
- 60g (1/2 cup) Fresh Baby Arugula
- Fresh Dill Sprigs and Pea Tendrils for garnish

Staples/Utensils:

- 1 Large-Sized Sauce Pot
- 1 Large Non-Stick Frying Pan (thinner pans work better for this dish, stray away from heavy cast iron type pans)
- 1 Pair of Tongs
- 1 Rubber Spatula
- 1 Pasta Strainer
- 1 Ladle
- Cutting Board
- Sharp Small Knife
- Salt & Black Pepper
- Canola or Vegetable Oil



EXECUTIVE CHEF JEFF BURNS