



Sautéed Wild Pacific Shrimp

with President Feta Cheese Gnocchi
Parisienne Zucchini and Roasted Plum Tomatoes
in a Fresh Basil Sauce
Yields 4 portions

Ingredients

8 Plum Tomatoes, Halved
20 Mellon Balls of Zucchini
20 Large Shrimp, Peeled, Deveined, and Cut in Half
2 Tablespoons Chopped Garlic
6 Tablespoons Extra Virgin Olive Oil (Reserve 3 Ounces for Sautéing Shrimp)
1/2 Teaspoon Chopped Thyme
Salt to Taste
Pepper to Taste

Gnocchi Ingredients

1 Pound Potatoes, Peeled
12 Ounces President Feta Cheese
1 Pound Flour
1/2 Cup Milk
1 Egg
Pepper to Taste

Gnocchi Method

Boil Potatoes until tender. Place Potatoes on a sheet tray in a 400 degree oven and dry for 7 minutes. Remove from oven and pass through food mill. Place Flour over the Potatoes. Add in Egg, Egg Yolks, and Feta. Slowly mix Potato and Flour until thoroughly combined. Roll into 1/2 inch balls.

Basil Sauce Ingredients

3 Ounces **White Chicken Stock** (or Broth)
6 Ounces Butter
1/2 Bunch Basil (Reserve 4 Basil Tops for Garnish)
Salt to Taste
Pepper to Taste

Basil Sauce Method

Boil Chicken Stock and Butter together. Chop Basil, Stems and Leaves. Add Basil to boiling Chicken Stock and Butter. Transfer to blender. Blend until smooth and bright green. Strain through fine sieve or chamois. Add Salt and Pepper to taste.

Vegetable Garnish

Season Tomatoes with Salt and Pepper. Add Garlic and Thyme. Place on sheet pan in oven at 350 degrees for 10 to 15 minutes until soft but not mushy. Cool, peel skin, then rough chop. Adjust Seasoning. Blanch Zucchini balls in boiling Salted water until water begins to boil at the edge of the pot. Remove to iced Salted water. Strain and reserve.

Cooking Method and Plating

Season Shrimp with Salt and Pepper. In medium sauté pan add 1 Tablespoon of Olive Oil. When pan begins to smoke, add Shrimp and sauté for 30 seconds. Add Tomatoes, Zucchini and Basil Sauce. Spoon on to plate. Garnish with Basil Tops and serve.