

Clay Pot Mixed Seafood

Serves 2

This cream-based seafood dish is excellent on its own, or can be served as a sauce over pasta. We purchase our clay pots from [Uwajimaya](#), an Asian specialty market in Seattle.

Ingredients

1 cup	heavy cream
1 tsp.	shallot, minced
1 tsp.	ginger, grated
3 oz.	pecorino, shaved
2 Tbsp.	white wine
2 Tbsp.	cilantro
2 oz.	sole, cut into 1-inch pieces
2 oz.	shrimp, cut into 1-inch pieces
2 oz.	scallop, cut into 1-inch pieces
2 oz.	calamari, cut into 1-inch pieces
1Tbsp.	crispy ginger flakes
½ tsp.	Searing Seasonings

Method

Oven Temperature: 570 to 600 degrees

- In a medium bowl, combine the cream, shallot, pecorino, wine, and cilantro.
- Place the seafood in a 16-oz. clay pot or similar oven-safe vessel, and pour the cream sauce over the seafood. Put the lid on the clay pot and move it to the searing/sauté zone of the oven.
- Cook until the cream sauce begins to bubble and the seafood turns opaque.
- Top with crispy ginger flakes and season with Searing Seasonings.



www.woodstone-corp.com
Call us Toll Free at 1-800-988-8103