

Cheese Tortellini with Shrimp

DISNEY'S Beach Club Resort

Cape May Cafe



Ingredients

- 1 pound Shrimp, chopped
- 2 pounds Cheese Tortellini
- 3 cups Seafood Béchamel Sauce (below)
- 3 cups Brandy Tomato mix (below)
- 1 Tablespoon Fresh Chives, small chop
- To taste Salt and Pepper

Directions:

1. To the Béchamel Sauce, add Brandy Tomato Mix, keep warm.
2. Drop Tortellini in Pasta Pot
3. Sauté shrimp until hot.
4. Add heated Tortellini and Béchamel Brandy sauce to Shrimp and heat until 165°f.
5. Pour into oval pan and garnish with fresh chopped chives.

Ingredients for Seafood Bechamel Sauce

- ¾ cup Flour
- ¾ cup Butter
- 1 cup Heavy Cream
- 1 cup Milk
- 1 cup Clam juice
- To taste Salt
- To taste White Pepper

Directions

1. Melt the butter in the kettle and add flour.
2. Mix thoroughly and cook for 5 minutes. Do not let burn or brown!
3. Whisk in the cream, milk, and clam juice and allow to cook 15 minutes or until thickened.
4. Simmer for 10 minutes.
5. Be sure to strain.
6. Cool.
7. Season at table

Ingredients for Lobster Tomato Base

- 1 container, 16 ounces, Lobster Base
- 2 pounds Tomato Paste
- 64 ounces Brandy

Directions

1. Incorporate all ingredients with a whip or mixer.

