

Creamy Shrimp Crostini

(Crostini con gamberetti e salsa di pianna)

(Adapted from a Giada de Laurentiis recipe)



Ingredients:

French Baguette – 20 slices on the bias

Garlic, whole – 1 clove

Garlic, chopped – 1 clove

Shallots, thinly sliced – 2 med

Small Shrimp – 1.5 lbs

Roma Tomatoes, chopped – 6 med

White Wine – ¼ cup

Chicken Broth – ¼ cup

Sea Salt

Black Pepper, freshly cracked

Olive Oil, for drizzling

Fresh Tarragon, chopped – 3 tbsp

Arugula, chopped – 1 cup, packed

Mascarpone – ½ cup

Directions:

Arrange the bread slices on a roasting pan, drizzle with olive oil and some sea salt and toast in a 350° oven, don't burn.

Turn them over and roast the other side.

In a medium skillet, heat 3 tbsp of olive oil over medium-high heat.
Add the shallots and garlic and cook, stirring frequently, until soft, about 2 minutes.
Season the shrimp with salt and pepper, to taste, and add them to the skillet.
Cook until the shrimp are pink and cooked through, about 3 to 4 minutes.
Already cooked shrimp just need to be heated, 1 or 2 min.
Remove from skillet, set aside.
In the same skillet, add the tomatoes and season with salt and pepper, to taste.
Cook over medium-high heat until the tomatoes start to soften, about 4 minutes.
Turn the heat to high.
Add the wine and scrape up the brown bits that cling to the bottom of the pan with a wooden spoon.
Cook for 2 minutes.
Stir in the stock and cook until most of the liquid has evaporated, about 2 minutes.
Remove the pan from the heat and add the tarragon, arugula, Mascarpone, and shrimp.
Stir until the mixture is creamy.
Season with salt and pepper, to taste.
Arrange the toasts on serving plates and drizzle with the sauce.
Sprinkle with salt and pepper before serving.