



"Sylvain provides a hip, yet quaint spot for great food and craft cocktails less than a block from Jackson Square. The dim lighting makes for a very intimate dining experience. Both the food and the cocktails are exceptional."

"Hip & Quaint,"

SYLVAIN

"Intimate"

"CRAFT COCKTAILS"

Established  2010 625 Chartres Street

"EXCEPTIONAL"

SPECIAL
 Zucchini, spinach
 parmesan soup
 Bibblethix ce
 radish, citrus
 fennel, goat fe
 lemon honey v
 Flounder, fingerli
 country ham, cr
 chard, cherry to
 Sherry beurre

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 CORPORATE REALTY

Sautéed Shrimp & Durum Pasta

with Roasted Tomatoes, Corn and Bacon



Ingredients Yields: 8 Servings

- 8 oz shrimp (peeled and deveined)
- 1 clove of garlic sliced thin
- 4 oz of tomato (roma, grape or cherry) peeled and seeded
- 2 ears of corn (kernels removed)
- 2 slices of good quality bacon (diced)
- ½ tablespoon extra virgin oil
- ½ tablespoon unsalted butter
- Salt and pepper to taste
- ½ tablespoon fresh oregano (chopped)
- ½ tablespoon chives (chopped)
- 4 oz of corn broth
- 1 oz white wine
- Corn Broth
- 2 cups chicken stock
- ½ small Vidalia onion (diced)
- Corn cobs (cut into pieces)
- 3 cloves of garlic (crushed)
- 4 oz white wine
- 1 bay leaf
- 2 sprigs of fresh thyme
- 1 tablespoon olive oil
- 1 pinch of red pepper flakes
- Durum Pasta Dough
- 2 cups Durum Flour
- ½ teaspoon salt
- ½ tablespoon extra virgin olive oil
- 4 whole large eggs

Method

Corn Broth

In a small sauce pan, heat oil over medium heat. Add the crushed garlic cloves and slowly toast in the oil. Add onions, corn cobs, bay leaf, pepper flakes, and thyme and sauté until the onions are translucent. Deglaze with wine and cook until most of the liquid is reduced by half. Add the stock and simmer for 15 minutes. Strain the liquid and reserve.

Durum Pasta Dough

Combine flour, oil, and salt in the bowl of mixer and stir to combine. With the machine running, add the eggs one at a time until the dough begins to come together. Turn the dough out onto a cutting board and knead by hand until the dough is smooth (should take about 10 minutes to knead). Wrap in plastic wrap and refrigerate for one hour to rest. Roll dough into thin sheets on a floured board or use a pasta machine and cut into desired shape. Fettuccine, linguine and angel hair styles work best with this recipe.

For Shrimp

In a sauté pan, over medium high heat, render the diced bacon until crispy. Remove half of the bacon fat; add the garlic, corn and tomatoes. Increase the heat to high and add the shrimp. Season with salt and pepper and add white wine. Add corn broth and reduce by half. Finish with chopped herbs and butter. Re-season to taste with salt and pepper and toss with cooked pasta. Sprinkle with olive oil.

Re:CIPE

Enjoy this scrumptious recipe from Sylvain compliments of

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