

## **Martine Kapala's Scallops with Tagliatelle**

Serves 2

### **Ingredients**

- 10 scallops
- 5 shallots cut into thin strips
- 200ml fresh cream
- 20g butter
- 200ml dry white wine
- salt & pepper
  
- Tagliatelle for two people (approximately 150g)

### **Method**

- 1 - Melt the butter in a pan.
- 2 - Fry the scallops briefly on each side to brown.
- 3 - Add salt and pepper to taste, then remove the scallops and set aside.
- 4 - Add the shallots to the pan and brown in the melted butter.
- 5 - Add the wine, and bring to the boil for 5 minutes or so.
- 6 - Lower the heat, and add the fresh cream, stirring occasionally, for a few minutes.
- 7 - Start to Cook the Tagliatelle in lightly salted boiling water.
- 8 - Keeping the heat low, add the scallops to the sauce and cook for a further 2 minutes.
- 9 - Cover the sauce and remove from the heat.
- 10 - Place the cooked and drained tagliatelle onto 2 plates, pour the sauce over and place the scallops on top.