

BOTASEA

Grilled Cioppino paired with Botasea Rosato di Palmina 2007

All of the ingredients of a traditional Cioppino, but deconstructed. The added smokiness from the grill enhances the seafood and the tomato. A great summer dish and a perfect company to Rosato!

Serves 6 as an appetizer

2 pounds	mussels, washed and drained
1 pound	uncooked shrimp, peeled and deveined
1 pound	scallops
2 tablespoon	olive oil
1	lemon, juiced
½ teaspoon	red pepper flakes
3	large tomatoes
1 tablespoon	olive oil
1 teaspoon	Italian seasoning
6	green onions, finely chopped
4 cups	vegetable broth
14oz can	diced tomatoes, drained
1 teaspoon	saffron
½ cup	parsley, chopped
1 loaf	rustic Italian bread, sliced



1. Combine the olive oil, lemon juice and pepper flakes in a bowl then add the shrimp and scallops, stirring to coat the seafood. Let sit for an hour.
2. Cut the tomatoes in half, drizzle with olive oil and sprinkle with Italian seasoning.
3. In a large sauté pan over medium heat, soften the green onions in olive oil, then add the vegetable broth and diced tomatoes. Crush the saffron and add to the broth. Let this simmer for 15 minutes while you work the grill.
4. Place the mussels and seafood on a medium grill – if you are using a gas grill, add soaked wood chips to generate smoke. Place the tomatoes face down on the grill. Exactly how long this takes depends on your grill and the size of the seafood, but cook the mussels until they open, the shrimp until they're pink, the scallops until they're firm all the way through and the tomatoes until they are soft. Toast the bread.
5. Put one tomato half in each of six bowls, surround with the seafood then pour the broth on top. Sprinkle with parsley. Serve with the toasted bread.