

Queen of Hearts Pasta



Pasta for 10 (basic Alfredo sauce with tomatoes and shrimp).

- ¾ cup salted butter
- 2 cups heavy cream 35%
- 2- ½ cloves garlic minced
- 2 cup grated Parmesan cheese
- ½ cup diced tomatoes
- 1 cup chopped cooked shrimp (optional)
- 60 Whole cooked Shrimp with tails for heart shaped garnish (6 per guest)
- Salt and pepper
- Chopped Parsley for garnish

Boil pasta in well salted water according to package directions, enough for 10 guests. Drain well when cooked. Melt butter in a medium saucepan over medium low heat. Add cream and simmer for 5 minutes, then add garlic and cheese and whisk quickly, add diced tomatoes and pre cooked chopped shrimp heating through.

Spiral pasta with a fork on the individual plates creating a nest. Pour ½ cup of sauce or so on top. Place mini carrots in twos around pasta nest , garnish with parsley and create 3 small hearts from the whole shrimp using toothpicks to complete the look. Place shrimp hearts around plate as well. Lightly sprinkle with pepper. Serve immediately.