



Carlucci's Waterfront

Seafood Cannelloni

Serves 6

- 1lb baby shrimp, peeled and deveined
- 1 lb lump crab meat
- 14 6"x 3" flat lasagna noodles, cooked
- 1 cup heavy cream
- 2 sprigs fresh flat-leaf parsley, diced
- ¼ cup marinara sauce
- 2 tbsp brandy
- ½ tsp unsalted butter, softened
- 1 tsp salt
- ¼ tsp black pepper

Method:

Preheat oven to 375 degrees.

To make the brandy cream sauce, combine 1 tbsp of the brandy, ½ tsp of butter, ¼ cup marinara sauce and ¼ cup of heavy cream. To make the filling, dice one-third of the shrimp and crab meat and toss with ¼ tsp salt. Reserve a handful of shrimp for topping the noodles before cooking. Purée the remaining shrimp and crab in a food processor with the remaining brandy, ½ cup brandy cream sauce, ¾ tsp salt and ¼ tsp pepper. Add the remaining ¼ cup of cream and pulse until just combined. Transfer the filling to a large bowl then stir in the diced shrimp and crab meat. Spoon a line of the shrimp and crab filling in the middle of each noodle then, starting with a short end, loosely roll up each noodle. Spread roughly ½ cup of the brandy cream sauce on the bottom of a casserole dish then snugly arrange the rolled noodles seam-side down in one layer over the sauce. Add a few shrimp to the top of each rolled noodle. Pour the remaining sauce over the noodles and shrimp, and cover the dish with foil. Bake in the middle of the oven until the sauce is bubbling and the filling is just cooked through, 25-30 minutes. Remove from the oven and preheat the broiler. Remove the foil and place the dish roughly 3 inches from the broiler. Broil 2-3 minutes or until brown spots begin to appear. Remove and garnish with parsley. Let stand 10 minutes before serving.

When You Go

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Aniello Capuano, owner/chef