

Maine Arts Camp

SPECIALTY WEEK 2012

Recipe Name: Shrimp Scampi Pizza

Chef: Charles Limoggio C.E.C.

Preparation Time:

Servings:

Yield:

Quantity	Unit	Ingredient Name	Prep Notes
1		Dough ball	
5	Cloves	Garlic	
5	TBSP	Olive oil	Divided
1/3	cup	Romano cheese	
1	pound	shrimp	Peeled & deveined
2	TBSP	garlic	Minced
1	tsp	Red Pepper Flakes	
1/4	cup	Dry white wine	
4	TBSP	Unsalted butter	
1	TBSP	Dried parsley flakes	

Procedure:

- 1 Place garlic on a baking sheet, and drizzle 1 tablespoon oil on each bulb. Roast at 375 degree oven until entire bulb is soft (20 minutes). Let cool. Remove cloves from the husks. Mash garlic into a paste.
- 2 Punch down the dough. Stretch to fit a well-oiled 15 inch round deep pizza pan. Let rise 30 minutes.
- 3 Preheat oven to 425 degrees.
- 4 Brush pizza with olive oil. Spread with garlic paste and sprinkle with grated cheese. Bake 20 minutes. Remove from oven.
- 5 While dough is cooking, heat 2 tablespoons oil in frying pan. Add shrimp and cook 2 minutes.
- 6 Remove shrimp. Add garlic and pepper to pan and cook 30 seconds. Add wine. Simmer until wine is reduced to about 1 tablespoon. Remove from heat. Whisk in butter 1 tablespoon at a time. Add parsley
- 7 Arrange shrimp on top of pizza. Pour sauce over shrimp. Bake 10-15 minutes, until bottom is light brown. Let it set for 5 minutes before cutting.