

# San Remo Fettuccine with Seafood Sauce

## *Ingredients:*

- 1 pack of San Remo Egg Fettuccine
- 1 pinch saffron
- 250g San Remo Traditional Napolitana Sauce
- 1/2 cup cream
- 1 tbsp hot water
- Flatleaf parsley, chopped
- 2 cups fresh seafood
- 1/3 cup white wine (we recommend: 2019 Seppeltsfield Barossa Vermentino)
- 1 tbsp tomato paste
- Ground black pepper
- 1 tbsp olive oil

## *Method:*

Combine the hot water and saffron in a small bowl or cup. Cook fettuccine as per packet directions and drain.

Heat olive oil in a pan and cook the tomato paste for a minute. Add saffron and wine; continue cooking until liquid is reduced by half. Add Napolitana sauce, cream and seafood. Gently heat through until seafood is cooked – about 10 minutes.

Add fettuccine to pan and toss through with the sauce. Serve with chopped parsley and ground black pepper.

