

SEAFOOD GRATIN

(slightly modified from Ina Garten)

1 cup clam juice (I used homemade shrimp stock)
1 cup heavy cream
½ cup plus 3 tbsp. white wine divided (I used Sauvignon Blanc)
3 tbsp. tomato puree
1 lb. jumbo shrimp, peeled and deveined
8-ounces raw cod, cut into 1-inch chunks
16 oz. cooked lobster meat, cut into 1-inch chunks
5 tbsp. unsalted butter, at room temperature, divided
1 tbsp. all-purpose flour
1 tsp. kosher salt
½ tsp. pepper
1 cup thinly sliced leeks, white and green parts
1 cup peeled, shredded carrots
½ cup Panko breadcrumbs
1/3 cup freshly grated Parmesan cheese
1 tbsp. minced fresh parsley

Combine the shrimp stock (or clam juice), cream, white wine and tomato puree in a large saucepan. Bring to a boil, lower the heat to a simmer, and add the shrimp. Let cook 1-2 minutes, until pink and opaque. Remove to a medium bowl with a slotted spoon. Add the pieces of cod to the stock mixture until just cooked through, about 3-4 minutes. Remove to the same plate with the shrimp using a slotted spoon. Add the cooked lobster to the bowl.

Continue to cook the sauce until reduced by half, about 12 minutes. Combine 1 tablespoon of the butter in a small bowl with the flour and mash together with a fork. Whisk the butter-flour mixture with the salt and pepper into the sauce and continue to simmer, stirring constantly, until thickened, about 5 minutes. Set aside.

In a medium sauté pan melt 3 tablespoons of the butter over medium heat. Add the leeks and carrots and cook for about 5 minutes, until softened. Add the remaining 3 tablespoons of wine and season lightly with salt and pepper. Cook for 5 minutes more.

Add the cream sauce and cooked vegetables to the bowl with the seafood and toss to blend well. Divide the mixture between individual gratin dishes. If not baking right away, cover with plastic wrap and refrigerate.

When you are ready to bake the gratins, heat the oven to 375° F. Place the filled gratin dishes on a baking sheet. Melt the remaining 1 tablespoon of butter in a small bowl. Add the Panko, parmesan, parsley and garlic to the bowl and toss with a fork to combine. Sprinkle the mixture evenly over the prepared gratins. Bake 20 minutes, until the top is browned and bubbling.