

# Chef Carmella Shrimp Scampi Recipe

## Ingredients

1 lb. Large Shrimp, Shelled  
Juice of 1 Lemon  
Zest of 1 Lemon  
2-3 Garlic Clove, Crushed  
2-3 Oz. Butter, Melted  
Salt and Pepper to Taste  
Fresh Minced Parsley  
Sliced Baguettes for Serving



## Instruction

*Rinse and pat dry the shrimp, allowing them to thaw if frozen.*

*Place shrimp in solid insert pan.*

*Mix together the lemon juice, zest, garlic and melted butter; pour over the shrimp.*

*Insert the pan into the Gaggenau Combi Steam on rack position 2 and cook on Steam only for 5-7 minutes or until shrimp just begin to curl and turn pink. (Time will depend upon size of shrimp.)*

*Remove from oven, season with salt and pepper and garnish with minced parsley. Serve atop bread slices which have been dipped into sauce. So delicious!*



*I had the pleasure to prepare and cook Chef Carmella's Shrimp Scampi recipe. I was blown away by the flavor of the buttery garlicky lemony taste of the shrimp. I paired it with noodles and boy did it add the best flavor to the noodles along with the spices that was added to the noodles.*

*I heard of Shrimp Scampi before, but I did not know where this dish was first originated from. Shrimp Scampi is an Italian-American dish that was created by immigrant cooks who adapted Italian dish to American ingredients. (Clark, 2007) Since then, the dish came along way with way too many different ways of cooking it.*

*I also modified the Chef Carmella's Shrimp Scampi as some of the ingredients I didn't have in my pantry. Also, I do not have a Gaggeneu, after looking it up, I wish I did because it's really nice.*

### *Reference*

Clark, M. (2007) A Classic Opening to Interpretation; *Food*; The New York Times.  
<https://www.nytimes.com/2007/03/07/dining/07appe.html>

