

Lobster Bolognese

(about 12 servings)



Ingredients:

2 lbs cooked Angel Hair pasta, no oil, do not overcook, 3-4 minutes, cool on sheet pan
8 oz Butter
4 oz Olive Oil
2 lbs Mirepoix, small to medium dice Celery(25%), Carrots(25%), Leeks(50%)
36 oz Lobster Stock
8-4 oz Lobster tails, grilled and brushed with butter, S&P, small to medium chop
2 tbsp of chopped Roast Garlic
1 lb wild Mushroom mix, small to medium chop
¼ cup sliced Chives
1 tsp of Chili Flakes or more to taste
1 charred Lemon, squeezed
S&P to taste
8 oz Persillade Butter to cream
Micro Herbs
Pecorino, grated
12 each charred Lemon wedges
Squeeze Bottle of Lobster Bisque

Directions:

Melt butter and oil, do not brown, add mirepoix, and roast garlic until all tender, season with S&P, do not brown
Add cooked mushrooms, lobster stock and chili flakes and warm through.
Add pasta, lobster, chives, lemon juice, and combine.
Finish with persillade butter, ½ the grated pecorino and combine, adjust seasonings
Place pasta on large round plate and do drops of bisque with squeeze bottle, top with remaining grated pecorino and micro herb and charred lemon wedge.

Charred Lemon/Oranges for Juice and Wedges

Ingredients:

4 each Lemons/Oranges, cut in half
1 tbsp Olive Oil
S&P

Directions:

Oil face of lemon, season & place on flattop until charred, cool & cut each half into 4.

Lobster Stock

Ingredients:

1oz Lobster Base

40oz Water

Directions:

Mix together in pot and bring to simmer, do not reduce.