Lobster mafaldine pasta

Buttery, lemony lobster is a perfect match for the broad, ridged mafaldine pasta shape, which absorbs all of the dish’s garlicky goodness. Don’t skip the shaved gouda, which completes the experience with an extra dimension of flavour and texture.

Prep
20 mins
Cook
30 mins



Plate setup

Ingredients

- 8 oz. Mafaldine pasta, cooked

- 6 oz. lobster meat, cut—claws halved lengthwise (½ lobster total)
- 8 pieces heirloom cherry tomatoes, halved
- 4 oz. lemon butter sauce
- 10 pieces asparagus spears, bias cut, cooked
- 6 slices Blyth Farm’s Nettle Goat Gouda, shaved
- 2 oz. lobster bisque
- 2 oz. green garlic puree
- Micro sprouts
- Chives
- Lard, cut into little pieces

Instructions

Step 1
Cook the pasta and place in a bowl, and add 1 oz. lemon butter sauce and toss to cover the pasta.

Step 2
Place the lobster bisque in the bottom of the plate then top with the pasta.

Step 3
In a pan, heat some butter and heat the lobster meat in it; add the cooked asparagus tips in the end to ensure they are hot.

Step 4
Add the lemon butter sauce in the end and toss to cover.

Step 5
Place on top of the pasta. Garnish with cherry tomatoes, chives and micro sprouts. Shave the Nettle Goat Gouda on top and drizzle with green garlic puree and serve.

Lobster bisque

Ingredients

- 5 lbs lobster shells, coarsely chopped
- ½ lb butter
- 2 onions, sliced
- 2 carrots, sliced

- 2 ribs celery, coarsely chopped
- 1 bulb fennel, coarsely chopped
- 2 tbsp. tomato paste
- 3 tbsp. all-purpose flour
- ½ can plum tomatoes with their juice
- 3 L chicken stock
- 2 cups white wine
- 2 bay leaves
- 4 sprigs thyme
- 1 bunch tarragon
- ½ tsp. saffron threads
- Salt and pepper to taste

Instructions

Step 1
In a large heavy bottomed pot, melt the butter, and add the lobster shells.

Step 2
Sweat the shells over medium heat for 20 minutes, ensuring nothing sticks to the bottom.

Step 3
Add the vegetables and continue to sweat for 20 minutes.

Step 4
Add the tomato paste and cook for 5 minutes.

Step 5
Add enough flour to absorb the fat in the pot and cook for 3 minutes.

Step 6
Add the wine and deglaze the pan.

Step 7
Add the tomatoes with their juice.

Step 8
Add the chicken stock and bring to a boil.

Step 9
Reduce the heat and simmer.

Step 10
Add the saffron and herbs, and cook for 30 minutes or until the bisque is reduced by a third.

Step 11
Remove the soup from the heat and strain.

Step 12
Season with salt and white pepper (a touch of cayenne may be required at this point). Reserve for service.

Finish in service

Ingredients

- 8 oz. lobster bisque (base)
- 1 oz. cold whipped butter
- 1 oz. whipped cream, 35%
- ½ oz. tarragon, chopped

Instructions

Step 1
At the point of service, bring the lobster bisque to a boil and whisk 1 oz. of cold whipped butter in.

Step 2
As soon as the butter has been incorporated, add the whipped cream, then add the chopped tarragon and whisk to incorporate.

Lemon butter sauce

Ingredients

- ½ cup lemon juice, fresh
- 500 ml white wine

- 30 pieces black peppercorns
- 8 pieces bay leaves
- 4 pieces shallots, peeled and sliced
- 1 piece Spanish onion, sliced
- 5 lbs cold butter, diced
- Kosher salt to taste

Instructions

Step 1
Place the white wine, lemon juice, peppercorns, bay leaves, shallots and sliced onions in a large sauce pot.

Step 2
Bring the wine to a boil and reduce until only 3 oz. of liquid remains.

Step 3
Slowly whisk in the cold butter over medium heat until all the butter has been incorporated.

Step 4
Strain the beurre blanc through a fine mesh strainer.

Step 5
Season with kosher salt.