

Rock Lobster Bolognese a la Chef

(serves 8)

Ingredients:

1 Lobster Tail (10 Oz.)
1 fl. Oz. clarified butter
1 fl. Oz. Pernod
1 fl. Oz. Brandy
4 fl. Oz. White Wine (Chabli dry)
5 fl. Oz. fish stock
5 fl. Lobster Bisque
2 fl. Oz. thick pasteurized cream
5 Oz. Butter
5 Shallots
Fresh Herbs: Cilantro, Basil and Thyme
2 red sweet pepper
1 Oz. Tomato paste
2 pcs. Roma Tomato
Mixed spices: Fresh Garlic, Chili, Celery Salt
8 Oz. Angel Hair Pasta
1 Tsp. Saffron,
1 Oz. Virgin Olive Oil



Preparation:

- Blanche the whole Lobster Tail in a Fond made from Fish stock, White Wine, Pernod and Root Vegetable for 5 min.
- Take the Lobster out of the Shell, cut 4 nice Medallions and the rest cut in small cubs. Sautéed the Shallots, Lobster cubs with butter until the mixture becomes Ragout, add in the Tomato, Garlic, fresh Herbs and Tomato Paste.

- Deglaze with some Wine and Brandy and cook for 8-10 minutes.
- Now you have a Ragout. Add the Lobster bisque and reduce the Bolognese another 5 min. Cook the Pasta al dente in Water with Saffron, Virgin Olive Oil, Celery Salt and a bit Garlic. Use the stem from the Herbs when you cook the pasta. Gives always a good test.
- Before you serve the Bolognese grill the Lobster Medallion and garnished with Malosol Caviar served on the top of the Pasta and the Bolognese. Have a look to the Picture.

