

Pappardelle with lobster ragout and croutons

Ingredients:

For the lobster ragout:

1 small lobster (350g)
40 grams creamed coconut
1 medium-sized lime leaf
100 grams italian ricotta
splash of white wine
pepper
salt
half a small red onion
1 clove garlic
oregano
lemon juice of 1 lemon
lemon zest (half a lemon)
1/3 nutmeg

For the pappardelle:

Boiling water
Splash of olive oil
Sprig of rosemary
Legs of the lobster
Salt
2 bay leaves
100 grams fresh egg lasagne sheets (pre-made sheets from the supermarket will do)

For the croutons:

Stale white bread, ideally dried in the refrigerator overnight
Pepper
Few tablespoons olive oil
Fresh garlic, chopped small
Rosemary
Oregano
Dill
Parmesan cheese powder

To serve:

Olive oil, basil leaves, balsamic vinegar. A few drops of tabasco, if desired



Method:

For the pappardelle:

Start by making a stock of all the ingredients except the lasagne sheets. Proceed with making the lobster ragout which will require ~100 ml of this stock. Cut the lasagne sheets into 6mm wide strips. Remove all the inedibles from the stock. Around the 20 minute mark, boil the pasta for 5-6 minutes. Taste. When al dente, drain and dress with a dressing of olive oil, basil leaves and balsamic vinegar.

For the lobster ragout:

Peel off the small “leg” like fins from the lobster tail bottom and discard. Using scissors, open up the tail and remove the tail meat. Remove the claws of the lobster and gently crack open using a rolling pin.

Sautee half an onion and a clove of garlic in olive oil, then add about 100 ml of the lobster stock. Melt the creamed coconut in a soup-spoon full of the pappardelle stock (see above). Add the remaining ingredients but reserve the lobster tail. Blitz with a hand blender. Taste and adjust seasoning- we want a nice balance between the sweetness of the wine/lobster, the freshness of the lemon juice, the sweet-and-salty of the lobster and the creamy ricotta. Cut the lobster tail into slices- this will be used to serve.

For the croutons:

Remove the crusts of the bread. Cut it into 1x1x1 cm cubes.

In a skillet heat a few tablespoons of olive oil and carefully sautee the garlic until it starts to brown slightly. Add the remaining herbs and toss the bread in the mix until the olive oil is absorbed. Move to a preheated oven (200°C) and leave to roast for 10-15 minutes until golden brown. Remove from oven and toss with powdered parmesan cheese.

To serve:

Arrange the dressed pasta on a plate in a ring-shape. Spoon the lobster ragout in the middle. Top with the lobster tail bits. Sprinkle with croutons, parmesan cheese and optionally a few drops of tabasco. Garnish with a basil leaf.