

LOBSTER LINGUINE

RECIPE CARD

INGREDIENTS

SERVES 2-4 20-30 MINUTES

3 TABLESPOON OLIVE OIL
2 GARLIC CLOVES CHOPPED
200 GRAMS OF CHERRY TOMATOES
2 TABLESPOONS SALTED CAPERS, RINSED
20 GRAMS OF FRESH BASIL LEAVES
15 GRAMS OF PRESERVED LEMONS (FINELY DICED)
1 BOILED LOBSTER, CUT INTO 1 INCH PIECES (500 GRAMS)
1 BATCH OF PASTA, MADE THEN ROLLED INTO LINGUINE

PASTA DOUGH - MAKING YOUR OWN PASTA IS OPTIONAL
3 CUPS OF SEMOLINA
12 EGG YOLKS
2 WHOLE EGGS
3 TEASPOONS OIL
2 TABLESPOONS OF MILK

PREPARATION

LOBSTER:

HEAT OIL IN A FRYING PAN AND SAUTÉ THE GARLIC UNTIL FRAGRANT, THEN ADD THE CAPERS AND PRESERVED LEMON.

ADD THE COOKED LOBSTER PIECES, PRESERVED LEMONS, CHERRY TOMATOES. COOK THE LINGUINI IN A BOILING POT OF SALTED WATER.

ONCE THE LINGUINI IS COOKED, DRAIN AND TOSS INTO THE PAN AND CONTINUE TO SAUTÉ FOR ONE MINUTE ENSURING THAT THE LINGUINI IS COATED WITH THE ALL OF THE INGREDIENTS IN THE PAN.

FINALLY PUT THE BASIL INTO THE POT, THEN PLATE UP, ENSURING THE LOBSTER IS EVENLY DIVIDED AMONGST THE PLATES

PASTA DOUGH:

MAKE A WELL IN THE SEMOLINA IN A MIXING BOWL.

PLACE THE EGG YOLKS, OLIVE OIL AND MILK INTO THE MIDDLE.

USING YOUR FINGERS MIX THE YOLKS INTO THE SEMOLINA SLOWLY TO AVOID CREATING ANY LUMPS. (YOU DON'T HAVE TO USE ALL OF THE SEMOLINA, USE WHAT IS NEEDED TO OBTAIN THE DESIRED TEXTURE.)

REMOVE THE MIXTURE FROM THE BOWL AND KNEED UNTIL A SOFT TEXTURE IS OBTAINED.

FORM THE MIXTURE INTO A FLATTENED RECTANGLE SHAPE AND THEN WRAP IN PLASTIC AND REST IN THE FRIDGE FOR AN HOUR

CUT INTO LINGUINE