

KOHLER FOOD & WINE

Lobster Agnelotti with Vermouth Sauce

Ryan Sherman

PASTA DOUGH

INGREDIENTS:

600 grams all-purpose flour
4 each whole eggs
5 each egg yolks

STEP 1

Combine ingredients in the bowl of a food processor. Pulse to combine. If the mixture looks dry, add water 1 tablespoon at a time until the desired texture is achieved.

STEP 2

Remove the dough from the food processor, knead, and let it relax for a minimum of 30 minutes.

LOBSTER MOUSSE

INGREDIENTS:

2 pounds lobster meat, cooked and cooled
2 cups ricotta
1 tablespoon garlic powder
1 each lemon, zested
Salt
Pepper

STEP 1

Combine all ingredients in the bowl of a food processor. Season to taste.

STEP 2

Transfer the mousse to a piping bag.

VERMOUTH SAUCE

INGREDIENTS:

1 each onion, diced
2 tablespoons tomato paste
2 tablespoons dry vermouth
½ cup heavy whipping cream
½ teaspoon red chile flakes
Salt
Pepper

STEP 1

In a small pot, begin to cook the onions until they are translucent.

STEP 2

Add tomato paste and chile flakes and cook until fragrant.

STEP 3

Deglaze the pot with vermouth. Add heavy whipping cream.

STEP 4

Thicken the sauce with a roux. Season with salt and pepper to taste.

Assembly

Roll out the pasta into a thin sheet using a pasta sheeter.

On the bottom third of the pasta sheet, pipe a line of lobster mousse, leaving ¼ inch of space on each end.
Create the agnolotti shape and portion them.

In a pot of salted water, boil the pasta until tender, approximately 2 minutes.

While the pasta cooks, keep the pasta sauce warm in a sauté pan.

Transfer the cooked pasta to the warm sauce. Toss and emulsify the sauce with some pasta water and through the movement of the pasta itself.

Remove the pasta and sauce and serve immediately.