



Kitchak Cellars, where good food and great wine are both a necessity of life and a lifestyle.

Lobster and Pappardelle

Time: 3 hours
Servings: 4
Wine Pairing: Kitchak Cellars Vivacé Ermitage Blanc
Serve: With a large piece of Parmesan Reggiano on the side and a large slice of a baguette, grilled with garlic and olive oil.

Inspiration:

One of the outstanding restaurants in the Napa Valley can be found at Meadowood, a resort near St. Helena, in the middle of Cabernet and Zinfandel country. However, this dish, from their menu needs a white “spicy” wine and will prove to be an excellent pairing for our Vivacé Ermitage Blanc.

Ingredients:

4 lobsters, each about 1 ¼ pounds, cooked and cooled
4 tablespoons extra-virgin olive oil
3 leeks with green and white parts separated
2 large carrots, chopped
6 celery stalks, chopped
1 bay leaf
10 fresh parsley sprigs
1 tablespoon chopped parsley
3 cloves of garlic - mashed
2 cups heavy cream
Sea Salt and freshly ground pepper
1 pound dried Pappardelle pasta
2 tablespoons white truffle oil
2 fresh large sized baguettes sliced diagonally
3 tablespoons fresh Parmesan Reggiano Cheese, grated
½ pound Parmesan Reggiano Cheese

Directions:

1. Remove meat from lobster claws and tails, reserve shells and other parts. Cut meat into ½ inch pieces and set aside in refrigerator. In large pot over high heat, warm 2 tablespoons of olive oil. Add lobster parts and brown, stirring occasionally. About 8 -10 minutes.
2. Chop green leek tops; add to pot with carrots, celery, bay leaf, 8 cups of water and parsley sprigs. Bring to boil, reduce heat and simmer for 2 hours.
3. Julienne white leek bottoms; rinse and drain well. In saucepan over medium high heat, warm 2 tablespoons of olive oil; add leeks, sauté until tender, about 4-5 minutes. Strain stock in step 2 through sieve or cheese cloth; add stock to white leek bottoms, sauté along with cream, bring to a boil and cook until sauce thickens, 35-40 minutes.
4. Turn on broiler or grill and allow to get hot. In a small bowl, blend mashed garlic and 2 tablespoons of olive oil; brush mixture on both sides of bread. Place bread on grill or under broiler and brown well, edges might almost be burned. Turn and brown other side.
5. In a large pot of boiling salted water, cook pasta. Add lobster, salt and pepper to sauce; cook, stirring occasionally, 3-4 minutes. Stir in 1 tablespoon of truffle oil. Drain pasta; toss sauce with pasta. Garnish with chopped parsley and remaining truffle oil. Sprinkle on grated Parmesan Reggiano. Serve with small block of cheese and grilled bread.

