

TRATTORIA

IL MULINO

Trattoria Il Mulino's Roasted Lobster Linguine

Yield: 1 platter

Ingredients:

1 each 2 lb. live maine lobster
1 oz. olive oil
3 Littleneck clams
1 tsp. chopped garlic
1 tsp. chopped shallots
2 oz. brandy
2 oz. chardonnay
4 oz. clam juice
1 ear fresh corn (roasted and cut off cob)
½ red pepper (roasted, seeded, peeled and diced)
1 oz. chopped Italian parsley
1 oz. chopped cilantro
2 oz. cubed whole butter
3 oz. linguine (cooked al dente)
Salt & pepper TT
Cilantro garnish sprigs

Method:

Preheat oven to 350 degrees Fahrenheit. First cut lobster in half lengthwise with a sharp chef's knife. Heat a 12" oven proof skillet on high heat. Add olive oil, then place lobster in skillet with meat side down to sear. Add garlic and shallots and let saute for 30 seconds. Deglaze pan with brandy and white wine and let simmer until alcohol is cooked out. Then add clam juice, corn & peppers and place in oven to roast for approximately 6 minutes or until clams are open. Finish by adding, parsley, cilantro and butter. Then place par cooked linguine in to the pan to toss in to the sauce enough to warm and finish cooking pasta to desired texture. You will now present the dish by placing linguine in the center of the platter. Place roasted lobster halves in the middle and clams around the outside. Now season the sauce if it needs any additional salt and pepper and pour over the entire dish. Garnish with cilantro sprigs. Bellissimo!