

COLD SPAGHETTI WITH WILD LOBSTER AND CRISPY VEGETABLES WITH SHALLOT OIL

SERVES 4



380g
YELLOW LABEL
SGAMBARO SPAGHETTI



1 LOBSTER



CRISPY VEGETABLES
IN SHALLOT OIL

FOR THE VEGETABLES

- 1 SMALL CARROT
- 1 WHITE CELERY STALK
- 1 SMALL COURGETTE
- 1/2 YELLOW PEPPER
- 1/2 RED PEPPER
- CHOPPED PARSLEY
 - 1 LEAK

FOR THE SHALLOT OIL

- EXTRA VIRGIN OLIVE OIL
- 1 SHALLOT

FOR THE GARNISH

- 2 BASIL LEAVES
- 1 SPRIG OF PARSLEY
- 5 BASIL LEAVES
- 4 HAIRS OF CHIVES

METHOD AND FINISH

Finely dice the celery, peppers and courgettes, and slice the carrots and leeks into julienne strips.

Steam cook everything separately.

Boil the lobster for 7 minutes, leave it to cook and dice it coarsely.

Liquidise a small shallot with the oil.

Pass everything through a sieve and put aside.

Cook the spaghetti in plenty of salted water and cool in cold water.

Put them in a bowl with all the vegetables and large cubes of lobster.

Season with the shallot oil, salt and pepper.

PLATING

Serve your spaghetti with your choice of garnish using the chives, parsley and basil leaves.

Enjoy your meal!

ALSO IDEAL
WITH BUCATINI,
VERMICELLI,
AND BAVETTE!