

Seasonal Sensations from Ontario's Sommeliers

Lobster Pasta Mista

"The Pasta Mista is all about fall/winter comfort. A perfect blend of Italian styling and Canadian ingredients. The Cheese is from Ontario and the Lobster from the East Coast. The pasta can be mixed to your choosing but should all be cooked at once and at slightly different levels...some will be soft like the potato and other a little al dente. I love the way the smoky cheese works with the oaky Chardonnay, which is also a natural pairing for lobster. Who would have thought an Ontario Chardonnay and an Italian Pasta went so well together?"

- Taylor Thompson, Wine Director, Ritz Carlton, @winetaylor

INGREDIENTS:

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|---|-----------------------------------|
| 400 g cooked potatoes (cut into 1 cm diced cubes) | 1 lobster tail |
| 60 g shallots cut into brunoise | 2 lobster claws, chopped |
| 10 g celery cut into brunoise | Parsley, julienned for garnish |
| 1 pint cherry tomatoes (cut tomatoes in half) | 1 Burrata mozzarella ball, smoked |
| 1 litre chicken stock | Salt and pepper to taste |
| 15 mL olive Oil | Grated parmesan cheese, to taste |
| 70 g pasta, mixed varieties | |

INSTRUCTIONS:

To prepare the pasta mista base:

1. In a large pot, sauté shallots and celery in olive oil until lightly browned
2. Add cherry tomatoes, potatoes, and chicken stock
3. Bring to boil and remove from heat

To prepare the pasta:

1. Add the mixed pasta to 150 grams of the pasta mista base and cook on medium/high heat for 9 minutes, add more pasta mista base if needed
2. Preheat oven to 375°F
3. Poach the lobster tail for 5 minutes
4. Poach the lobster claw for 3 minutes
5. Fold in burrata cheese, chopped lobster claw and parsley to the pasta
6. Heat lobster tail on its side for 2 minutes in the oven at 375°F
7. Once the pasta is creamy, place it neatly on a plate and add the lobster tail to the top of the pasta
8. Garnish with salt, pepper and grated parmesan cheese, to taste

#WINEPAIRING

Pair with Ontario Chardonnay

Taylor Thompson, Sommelier at the Ritz Carleton suggests:
Pearl Morissette 2010
Chardonnay Cuvée Dix-Neuvième,
Creek Shores



Wine
Country
Ontario