



AGNOLOTTI PASTA WITH CHEESE FILLING AND LOBSTER SAUCE



QimiQ BENEFITS

- Quick and easy preparation
- Alcohol stable and does not curdle



25



easy

INGREDIENTS FOR 10 PORTIONS

1500 g Lasagne sheets

50 g Egg(s), whipped

FOR THE CHEESE FILLING

150 g QimiQ Cream Base

400 g Fontina cheese, finely grated

100 g Parmesan, finely grated

40 ml Olive oil

20 g Italian herb mix, finely chopped

10 g Garlic, finely chopped

Salt and pepper

FOR THE SAUCE

1000 ml QimiQ Cream Base

30 ml Olive oil

100 g Onion(s), chopped

30 g Garlic, chopped

200 ml White wine

50 ml Brandy

60 g Lobster paste

20 ml Lemon juice

Salt and pepper

Cayenne pepper

TO FINISH

200 g Tomato concassée

1000 g Lobster tail, cooked

METHOD

1. For the cheese filling, bring the QimiQ Sauce Base to the boil and place in a food processor. Add the cheeses and olive oil and blend smooth. Allow to cool and fold in the chopped herbs.
2. Brush the pasta sheets with the egg wash, and cut into squares Pipe the filling onto the centre of a square, form into small parcels and press the edges together firmly. Repeat this procedure until the pasta has been used up. Cook the pasta shapes carefully in salted water, drain well and keep warm.
3. For the sauce: sauté the onion and garlic in the olive oil. Add the white wine and continue to cook until reduced.
4. Flambé with the cognac, stir in the QimiQ Sauce Base and bring to the boil. Continue to cook until the required consistency has been achieved. Finish with the lemon juice, salt, pepper and cayenne and blend smooth.
5. Serve the sauce with the cooked pasta garnished with tomato concassée and lobster tail.