

SAUCE

1/4 onion, sliced thin

1T dry white wine

1t lemon juice

1c heavy cream

Ground white pepper, cayenne
and salt

Fresh truffles or 2T truffle butter

Parmesan

1. Bring wine and lemon juice to
simmer with onion, dash of
cayenne, salt and white pepper

2. Once onions have become
translucent, strain them out and
add heavy cream to pot

3. Reduce until sauce can coat a
spoon, add heavy cream if over-
thickened

4. Add cooked pasta and truffle/
truffle butter

5. Plate pasta

6. Place butter-poached lobster
on top of pasta

7. Top with Parmesan, fresh sliced
truffle, garnish with fennel

LOBSTER

two 1.5 lb Maine lobsters

1t salt

1/2 lemon

1T white wine vinegar

1 bay leaf

2 lbs butter

1. Bring enough water to sub-
merge to boil, add lemon, bay leaf,
vinegar, salt, then add lobster

2. Cook, covered for 5 minutes

3. De-shell meat from tail, claws,
knuckles, and legs (leg meat op-
tional)

4. Slowly melt 2 lbs butter in pot,
add truffle

5. Add lobster meat ensuring
that butter temperature does not
exceed 140°F

Angel Hair Pasta with Maine Lobster Truffle Sauce

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