

Truffle Burrata Mezzelune with Lobster Tails

Prep: 2 hrs. | Cook: 30 min. | Total: 2 hr. 30 min. | Serves 2

A rich, buttery pasta with truffle cheese and lobster



Ingredients:

- 4 Eggs + 2 Yolks
- 3 cups Flour
- 1 Tbsp. Murray's Italian EVOO, 750 mL
- 1 tsp. Sea salt
- 1 pack Lioni Truffle Burrata, 2x4 oz.
- 2 fresh Lobster tails
- ½ cup (1 stick) Salted butter
- 1 tsp. Lemon juice
- 1 clove Garlic, minced
- 1 tsp. Trufflin Black Truffle Salt, 100g

Directions:

1. Make the fresh pasta dough by pouring the flour into a large bowl and creating a well in the center.
2. Crack the eggs and egg yolks into the well and add the salt and olive oil.
3. Begin whisking the eggs, olive oil and salt with a fork and gradually cut in the flour bit by bit to incorporate into the wet mixture.
4. Once the dough starts to become shaggy, begin to knead it with your hands and turn out onto a clean dry work surface. Knead the dough until it becomes soft and supple, adding tiny bits of flour if the dough still feels too wet.
5. Wrap the dough tightly in plastic wrap and refrigerate for an hour or up to a day.
6. Fit a pastry bag with a ½" tip or set up a plastic bag to use in piping the filling.
7. Drain the liquid from the burrata container and open each ball of burrata, scooping the creamy interior into a pastry bag or plastic bag. Roughly dice the firmer exterior of the burrata and add to the bag.

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8. Remove the dough from refrigeration and cut it in half, rewrapping one half while you roll the other out to a ¼" thickness using a pasta machine or large rolling pin.
9. Lay the long sheet of pasta in front of you and pipe the filling in tablespoon-sized rounds, roughly 1 ½" apart down the middle of the sheet. Fold the pasta in half lengthwise to enclose the filling. Cup your hands around the little filling mounds to squeeze out any air bubbles.
10. Use a ravioli punch, cookie cutter or glass jar to cut out half moons that enclose the filling within the pasta dough.
11. Prepare the lobster by poaching it in salted water until the shells are pinkish red and the meat is translucent, about 1 minute per ounce. Set aside.
12. Boil a pot of salted water and drop in the fresh mezzelune until they float to the top and then a minute more.
13. While the pasta is cooking, melt the butter in a saucepan and cook until it begins to foam. Add the garlic and cook, stirring occasionally until the butter browns. Immediately remove from the heat as not to let the butter burn.
14. Transfer the mezzelune with a slotted spoon to the brown butter garlic sauce and toss to coat.
15. Plate the mezzelune, topping with the lobster tails, a spritz of lemon juice and a sprinkle of truffle salt.