



Main courses

LOBSTER RAVIOLI/ SHELLFISH BISQUE

Serves Four

for the pasta:

- 500g '00' pasta flour
- 8 eggs, *lightly whisk*
- 3 whole eggs with 5 egg yolks
- 2 tbsp olive oil
- 1 pinch of saffron,
infused in 1 tbsp boiling water

for the ravioli:

- 2 live lobsters
- 200g salmon fillet, *diced*
- 1 egg
- sea salt & black pepper
- 200g double cream
- 1 tbsp parsley, *chopped*
- juice of half a lemon
- 250ml shellfish bisque,
see page 240
- 1 really ripe Charentais melon,
peeled, sliced into thin strips
- 100g Iberico ham,
torn into thin strips
- 1 handful of cornflowers
- 1 handful of buckler sorrel

For this recipe you'll need to kill the lobsters and remove the tails and claws. The most humane way to do this is to quickly insert the point of a sharp knife in its head where the cross is.

To make the pasta, place all the pasta ingredients into a food processor and pulse to bring together. Turn out onto a lightly floured work surface and knead well. Divide into 4, wrap in cling film and refrigerate to rest for 2 hours.

To make the ravioli, bring a pan of salted water to the boil and drop in the lobster claws to cook for 5 minutes. After 2 minutes add the tails, simmer for 3 minutes, remove immediately and refresh in iced water. Remove the shells from the lobster meat and chop the meat into small chunks. Cover and refrigerate until needed.

Place the salmon and egg into a food processor, season with salt and freshly ground pepper and blitz well. Pass through a sieve into a bowl. Fold in the cream, parsley, lemon juice and lobster. Cover and refrigerate to firm up for 1 hour. When it has firmed up, form it into 30g balls, place onto a greaseproof-covered tray, cover with cling film and return to the fridge.

Roll a piece of the pasta dough through a pasta machine repeatedly, gradually making your way to the finest setting. Once this has been reached, cut the sheet of pasta in half, and get a pot of water and a pastry brush ready – work quickly to prevent the pasta from drying out.

Lay the sheet of the pasta on the work surface and place the balls of lobster meat onto the pasta about 6cm apart and brush water around. Tightly press the second sheet of pasta on top, pressing down round the balls of lobster, cut out with a round pastry cutter, and press or crimp round the edges of the pasta rings to ensure there is no air inside. Repeat this with another piece of pasta dough until all of the filling is used up.

To serve, bring a pan of salted water to a gentle simmer, drop in the ravioli and cook for 5 minutes. Using a slotted spoon lift them out of the water and place on kitchen paper to drain. At the same time heat the bisque until hot.

Place the ravioli into a bowl and spoon over the bisque, scatter over the ham and melon and garnish with cornflower and sorrel leaves.