



## MARJORIE MEEK

### CARROT CAVATELLI WITH LOBSTER, MORELS, AND SPRING PEAS

## INGREDIENTS

340 g	Carrot puree
2	Eggs
25 g	Heavy cream
100 g	Water
900g	AP flour

## DIRECTIONS

Mix all of the wet ingredients together. Put the flour in the stand mixer. Turn on low and mix in the wet ingredients. Mix until a solid ball forms. Knead the dough for 2 minutes until nice ball forms. Wrap in plastic and refrigerate.

Roll the dough into ½ inch logs and feed through a cavatelli crank.

### **FOR THE GARNISH**

Get 6 lobsters and pull off the tail and claws. Blanch the tails in boiling water for 2 minutes, then ice down. Bring water back to a boil and add the claws. Turn off the water and let sit for 5 minutes. Remove, and add to ice bath. Once cooled remove the meat from the shells and dice.

Take the bodies and remove the guts and gills from the head. Get a large pot smoking hot and add the bodies. Add in two carrots, 1 onion and 2 stocks of celery. Cook until well colored, then add tomato paste. Cover with water and simmer for 45 minutes. Strain and reduce by half.

Take 1 cup of stock and add ½ cup of butter to form a glaze. Add the blanched pasta, morel mushrooms, diced lobster meat. and fresh spring peas. Heat everything up and server in a platter. Top with fresh nasturtium leaves and flowers.