

Lobster Spaghetti

Al-dente cooked lobster spaghetti is perfect for luxurious restaurants and hotels. For best results, use Goody fish stock powder and Goody tomato sauce to enhance the flavour and give it a special twist. Provide your customers with the ultimate fine dining experience.

 **Serving 8**



Ingredients

red pepper flakes	1 g
cooked Goody professional spaghetti	120 g
Minced shallots	80 g
Chopped garlic clove	5 g
Half steamed lobster	340 g
Goody tomato sauce	100 g
Cooking cream	50 g
Goody fish stock powder	5 g
water	50 ml
salt	2 g
Roughly chopped fresh basil for garnish	5 g
Roughly chopped fresh parsley for garnish	5 g
Olive oil	30 g

Instructions

- Add tablespoon of olive oil to the pan and heat.
- Add 1 minced shallot and 1 chopped garlic clove.
- Place the half of the steamed lobster cubes in a pan and stir.
- Deglaze with 1/2 cup of Goody tomato sauce and 1/4 cup cooking cream.
- You can add some goody fish stock to lighten the density.
- Season the sauce with red pepper flakes and salt. If it is needed, you can adjust the acidity by adding pinch of sugar.
- Add 120 g of previously poiled Goody professional spaghetti.
- Finish with roughly chopped fresh basil & parsley.