

Lobster Lou've

By Chef William Wayland, River Mountain Village Assisted Living

(This recipe won the 2016 Food Services of America and Della Vita Italian Cuisine Recipe Contest.)

Ingredients:

10 Oz Lobster Sensation (King & Prince) - separated
4 Med/Lg cremini mushrooms- sliced
3 garlic cloves- crushed and minced
½ cup sweet onion –slivered
Pinch of ground sea salt
Pinch of fresh cracked pepper
1 Tbls salted sweet cream butter
1 Tbls cold-pressed olive oil
50ml vodka
1 Tsp Dijon mustard
2 cups heavy cream
½ cup shredded parmesan cheese
16 Della Vita Florentine Jumbo Ravioli (cooked per instructions)
1/3 Cup diced fresh Roma tomatoes (garnish)
1 Tbls fresh Italian parsley, chopped (garnish)

Cooking Instructions:

In a medium/large sauce pan combine mushrooms, onion, garlic, butter and olive oil. Cook on medium high heat till mushrooms are tender and onions start to caramelize. Add salt and pepper. Deglaze the pan with 50ml Vodka. Add the heavy cream and Dijon mustard to the pan and reduce in half (now is when you cook the ravioli). Add parmesan cheese and whisk until cheese is melted and sauce is thickened (can add more cheese if you like the sauce thicker). Remove from heat and add Lobster Sensation, stir to evenly distribute. Arrange ravioli in a shallow bowl (4 to a bowl). Ladle lobster mixture over the top of the ravioli, top with tomatoes, parsley and a little more shredded parmesan cheese and a side of garlic bread.