

Lobster Pasta with Tomato

February 22, 2019 by [Steven](#)

Italian [Fiano di Avellino](#) [Pasta](#) [Pinot Noir](#) [Shellfish](#)

Persons 4

Ingredients

1 lb. of just-cooked Lobster meat cut into 1" pieces; be careful not to overcook.
1/2 cup Extra Virgin Olive Oil
2 garlic cloves, crushed and peeled, but not broken
1 lb. ripe Plum tomatoes peeled, seeded and julienned or 1 can of diced Tomatoes (14.5 oz.)
Pinch of Cayenne pepper (to taste)
1/4 cup brandy or cognac
1/4 cup dry white wine
1 – 2 tablespoons of heavy cream
1 lb of Fettuccine
2 tablespoons of chopped flat-leaf parsley

Instructions

1. Bring a large pot of salted water to a boil; hold at a simmer until ready to cook the pasta.
2. Take the cooked Lobster out of the frig to allow it to come to room temperature
3. Heat the olive oil in a large saucepan over medium heat.
4. Drain the canned tomatoes, reserving the juice.
5. Add the garlic, drained tomatoes and cayenne pepper to the oil.

6. Cook about 10 minutes, stirring often, until the tomatoes soften.
7. Return the salted water to boil and cook the pasta until al dente.
8. While the pasta is cooking, add the brandy to the saucepan and cook until reduced, about 2 minutes
9. Add the white wine to the saucepan and reduce it by half, about 3 min.
10. Reduce the saucepan heat to low, remove the garlic, add the parsley, cream and lobster.
11. Cover pan to just warm the lobster. Do not overcook as the lobster will toughen.
12. Drain the pasta and add it to the saucepan and toss. Taste for salt.
13. Serve immediately.