

Roasted-Garlic Lobster Tomato Sauce

Yield: 1 gal

INGREDIENTS

- 1 c Chef's Line™ roasted-garlic chicken stock
- 3 c water
- 1 c Roseli® olive oil
- 3 c Cross Valley Farms® leeks, half rings
- 1 1/2 c Cross Valley Farms celery, bias cut
- 1 c Barbarossa wine, deglaze
- 1 can Roseli chef-style tomatoes
- 2 c Roseli tomato paste
- tt Rykoff-Sexton International™ sea salt
- tt Monarch® whole peppercorn mélange, ground
- 2 lb Harbor Banks® lobster claw-knuckle meat
- 2 c Glenview Farms® heavy cream
- 1/4 c Cross Valley Farms rosemary, minced
- 1/4 c Cross Valley Farms chives, minced

PREPARATION

Add water to chicken stock to reconstitute. In large sauce pan, heat olive oil, sweat leeks and celery to develop fond. Pour wine in pot to deglaze. Add tomatoes, tomato paste and chicken stock. Bring to boil, and then simmer. Season with salt and pepper to taste. Add lobster to sauce and heat thoroughly. Finish sauce with heavy cream, rosemary and chives. Serve over pasta and garnish with Parmigiano-Reggiano cheese tableside. Sauce keeps for 4 days in refrigerator.

