

Brava Bistro's Lobster Gnocchi with Baby Carrots, Fresh Peas & Lobster Butter Sauce

4 live lobsters (boiled 9 min., cooled in an ice bath, meat removed, cut into bite-size portions and reserved, shells reserved for stock)
12 carrots, peeled, cut into rounds and cooked
1 c. fresh peas, cooked (or frozen peas)
1 batch potato gnocchi (see recipe below)
2c. Lobster nage (see recipe below)



Potato Gnocchi

2 lbs. Russet russet potatoes
2 c. all-purpose flour
3 Large egg yolks kosher salt to taste
½ lb. chevre, crumbled
1 bunch fresh basil, chopped

Preheat oven to 350 R Bake potatoes. Scoop out flesh and put through a ricer. Place hot potatoes on board and form a well. Place a layer of about 1 c. flour in the well, add the egg yolks, then add 1 c. more flour and the salt. Use a dough scraper to chop the potatoes into the flour and eggs (this should be done quickly, 15 to 20 seconds). Add more flour as necessary. The resulting dough should be smooth and barely sticky on the outside. Shape dough into a ball and roll lightly in flour. Pull off a piece of the dough and roll it by hand into a snake about 1/2-inch thick. Cut into 3/4-inch to 1-inch pieces and roll each piece into a ball. Add to boiling salted water until the gnocchi float, drain well, toss with olive oil and reserve.

Lobster Stock

Lobster shells	½ bottle good Brandy
½ c. vegetable oil	1 bottle good white wine
½ c. olive oil	2 bay leaves
2 onions, juilenned	4 sprigs fresh tyme
2 fennel, juilenned	6 peppercons
2 carrots, chopped	1 c. tomato paste
4 ribs of celery	2 gal. water
1 head of garlic	

Roast lobster shells in a skillet with vegetable oil, making sure to develop good caramel colour on the shells and the bottom of the pan. Heat a large heavy-bottom pan. Heat the olive oil until quite hot, add the vegetables and toss in the oil. Turn down the heat, put a lid on the pan and sweat them and allow some _amel colour to develop.

Add brandy to the vegetables and reduce by half Add wine to lobster bones and reduce by half again. Combine both pots, making sure to scrape the bottom of the pans to remove the brown bits that have formed on the bottom. Add herbs and tomato paste. Add water and simmer for 2 hours. Strain stock through a fine strainer. You will need two cups for the lobster nage; freeze the rest for future use.

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Lobster Nage

2 c. lobster stock
1 c. unsalted butter
Salt and pepper to taste

Bring lobster stock to a boil. Pour stock into a blender. Add butter one piece at a time, in walnut-sized chunks, until sauce coats the back of a spoon. Season with salt and pepper.

TO ASSEMBLE:

Heat lobster nage. Add gnocchi, carrots, peas and lobster meat. Heat through and serve. Serves 8 generously.

Wine Pairings:

2000 Francois d'Allaines, Rully "Les Saint-Jaques", Burgundy France
or
2000 Pieropan, Soave Classico, "Calvarino", Veneto Italy