



## **Tagliolini Con Aragosta, Pomodoro Fresco E Funghi Misti**

**Serves 4**

### **Ingredients:**

- **8.8 oz. Fresh Tagliolini Pasta**
- **¼ cup Extra Virgin Olive Oil**
- **3 cloves Peeled and sliced Garlic Clove**
- **3 Seeded and Diced Plum Tomatoes**
- **2 lbs. Lobster, cooked and cut into Morsels**
- **2 cups of ¼" Sliced Exotic Mushrooms (Shitake, Button, & Oyster)**
- **¼ cup Tomato Sauce**
- **1 cup Lobster Bisque (Can use canned, or leftover from a prior dinner)**
- **1 Tbs. each, Chopped Parsley & Basil**
- **¼ cup Parmiggiano Reggiano Cheese**
- **Salt & Pepper to taste**
- **.8 Ounces of Fresh Shaved Black Truffle**

### **Method**

1. **In a very hot pan, sauté mushrooms in 2 Tbs. extra virgin olive oil with salt and pepper, until golden brown. Set aside to cool.**
2. **Gently sauté garlic in 1 Tbs. Olive Oil, until lightly golden brown.**
3. **Add Tomato Sauce and Lobster Bisque, Reduce by 1/3.**
4. **Add Lobster, Mushroom, and Tomato. Toss in pan to evenly coat in sauce.**
5. **Add Herbs, Cheese and Seasoning to taste.**
6. **Add Pasta cooked per package directions, and with leftover Olive Oil.**