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RECIPE

Lobster With Herbed Egg Noodles, Sherry and Salmon Caviar

Published: December 9, 2008

Time: 40 minutes

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FOR THE SHERRY SAUCE:

- 4 egg yolks
- 1/3 cup dry (fino) sherry
- 1 teaspoon chopped garlic
- 1/2 teaspoon salt
- Freshly ground black pepper, to taste

FOR THE LOBSTER:

- 6 tablespoons unsalted butter
- 2 tablespoons dry (fino) sherry
- 3 1 1/4- to 1 1/2-pound boiled or steamed lobsters, meat removed and cut into bite-size pieces
- 1/2 pound fresh egg pasta, cooked and drained (or cooked spaetzle)
- 2 tablespoons chopped fresh thyme leaves
- 2 tablespoons chopped fresh tarragon
- 2 tablespoons chopped fresh parsley
- 1 tablespoon chopped fresh chives
- 1/2 teaspoon kosher salt
- Freshly ground black pepper
- Salmon caviar, for garnish (optional).

1. To make sauce, in a heatproof bowl, beat together yolks, 1/3 cup sherry, garlic, salt and pepper. Place bowl over a pot of simmering water. Do not allow water to come to a boil or eggs may curdle. Whisk constantly until light, frothy and thickened, about 3 minutes. Remove from heat.
2. Melt butter in a large skillet over medium-high heat. Cook until butter turns nut brown (do not let it burn), about 4 minutes. Immediately add 2 tablespoons sherry and stir. Add remaining ingredients, except caviar. Toss well and cook until heated through, about 2 minutes. Gently toss in sherry sauce.
3. Divide among plates and serve, topped with salmon caviar, if desired.

Yield: 4 to 6 servings.

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