



CHEF'S EXPRESSIONS

fashionable catered events

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Fresh cold water Lobster Sausage wrapped in house-made Pasta

6 ounces Raw Shrimp
6 ounces Lobster Meat chopped
4 ounces raw Scallops
4 tablespoons of chopped Thai Basil
2 Egg Whites
1 tablespoon of chopped Shallots
3/4 cup Heavy Cream
1/2 teaspoon Salt
1/4 teaspoon ground White Pepper
1/8 teaspoon Cayenne Pepper
1 pasta sheet 3" by 10"
Egg wash
Cheesecloth
Butcher twine

Mix shrimp and scallops in food processor to form a paste. Add the egg whites, Thai basil, shallots and heavy cream while blending continuously. Add the chopped lobster to the mix. Season with salt and pepper. Place mix in a pastry bag and pipe onto pasta sheet. Brush pasta sheet with egg wash and roll into a cylinder. Wrap in a cheesecloth and tie with butcher twine. Poach the filled sausage in seasoned water until firm. **DO NOT OVERCOOK** or the sausage will burst.