



Lobster Carbonara

Presented by: Isaac Aldrich – Executive Chef

Our signature dish in the Pilot House Restaurant at Sebasco Harbor Resort, the Lobster Carbonara was Chef Isaac's entry in the 2014 Maine Lobster Chef of the Year competition, in which he was a finalist. You can make this at home following this recipe:

3 Cups	Eggs
3 Cups	Heavy cream
1 Cup	Rendered Guanciale
1 Pound	Dry Angel Hair Pasta
3 Cups	Steamed and picked Maine lobster
2 Tablespoons	Black pepper
2 Cups	Arugula
½ Cup	Shaved Romano

Begin by cooking your Angel hair pasta. Beat your eggs and then whisk with the cream. Small dice the Guanciale and then sauté over low to medium heat. Once rendered set aside. In a separate pan over low to medium heat, combine the egg/cream mixture and Guanciale and whisk - then add the pasta and lobster. Heat and finish by tossing in the arugula. Place into bowls and top with the Romano cheese and black pepper. Serves 6.

