



Open lasagne of salmon and lobster with lobster and tomato vinaigrette

The great thing about this rather extravagant dish is that it can be prepared in advance. For a dinner party it can be assembled at the last minute.

The salmon confit is poached gently in oil, the lobster tails and claws are poached in water. The asparagus tips and spinach leaves are quickly sauteed and also set aside. With all these ingredients, take care not to overcook.

For the vinaigrette, take extra virgin olive oil and warm through. Add stalks of basil and coriander plus a few coriander seeds to infuse the flavours. Continue to warm through on a low heat for about an hour. Remove from the heat and strain the contents out.

Skin, de-seed and dice the tomatoes and add to the oil. Finally add finely chopped basil, tarragon and coriander. For that extra touch of luxury and flavour, add a small quantity of diced lobster meat.

At the Queen's Head we make our own saffron-flavoured lasagne, but for cooking at home it's easier to buy fresh lasagne from a shop. Cut with a shape into large circles and soften quickly in boiling water. Set aside.

This dish is assembled in three layers of pasta - with a filling of lobster, salmon and the vegetables in between.

For decoration we make parmesan twirls, using grated parmigiano reggiano (no other kind will work). Shape the grated parmesan into a long tube-like pile on a baking sheet.

Heat in the oven at 150C (Mark 2) until soft and golden, then let it cool. You should then be able to wrap it into a twist round a wooden spoon until it sets. If all this sounds like too much hard work, you can easily use parmesan shavings instead.

Recommended wine: Chablis St Martin, Domaine Laroche, 2003

Ingredients

Serves four

Dressing

Extra virgin olive oil - 500ml

Plum tomatoes - 4

Basil - 1/2 bunch

Coriander - 1/4 bunch

Tarragon - 1/4 bunch

Coriander seed - 1 tsp

Lemon - juice of 1/2

Lobster meat - 100g

Filling

Salmon fillet - 250g

Lobster - 1 whole small one

Asparagus - 12 spears

Spinach - 100g

