

lobster asparagus alfredo

1 cup asparagus cut into 2.5cm pieces
1 cup sliced fresh mushrooms
30g butter
6 oz cooked lobster meat, cut into medallions
160ml light cream
1/4 cup shredded parmesan cheese
pinch of coarsely ground black pepper
dash of nutmeg
250g fettuccine

Cook fettuccine according to package directions; drain. Set aside. Meanwhile, in a large skillet cook asparagus & mushrooms in butter for 5 minutes or until just tender. Add lobster & cream; heat through. Add cooked fettuccine to the skillet. Then add Parmesan, pepper, & nutmeg. Toss until pasta is coated. If necessary, cook for 2 to 3 minutes until sauce is desired consistency. Serve immediately. Sprinkle with additional pepper & serve with breadsticks, if desired.

PAIR WITH *Chrismont Chardonnay 2003*

For more information on **CHRISMONT**, contact:

Tyce E Light – Marketing PR & Sales Executive

t +61 3 5729 8220 **f** +61 3 5729 8253

e tyce@chrismont.com.au www.chrismont.com.au

Chrismont

