Pesto Orecchiette with Grilled Lobster

SERVES FOUR

Celebrate the arrival of spring with a delightful outdoor gathering featuring this grilled lobster and pesto orecchiette, perfectly paired with Morgan Wine's Double L Vineyard Pinot Noir. The light and vibrant flavors of the dish, from the fresh basil pesto to the charred lemon slices, mirror the season's awakening. The sweet and tender grilled lobster adds a touch of luxury, while the Pinot Noir's red fruit notes and balanced acidity complement the meal beautifully. Gather your loved ones, set a table outdoors, and enjoy this delicious dish with a glass of Pinot Noir, soaking in the beauty of the season.

TASTING NOTES

Double L Vineyard Pinot Noir

The Double L Pinot Noir originates from the unique terroir of California's Santa Lucia Highlands and is the product of Morgan's certified organic Double L Estate Vineyard. This medium-bodied wine showcases rich yet energetic notes of pomegranate, hibiscus, and dried herbs, balanced with flavors of black plum and elegant tannins.

Ingredients

3 cups fresh sweet basil
1.5 cups finely shredded Parmesan
1/3 cup + 2 tbsp olive oil
Squeeze of lemon
1 lemon, cut into slices
6 cloves of garlic
2 lobster tails
300g Orecchiette pasta
3/4 cup fresh peas at room temperature

Instructions

Prepare:
Fill a pot with water and set it to boil. Heavily salt the water once it comes to a boil.
Finely chop 1 clove of garlic and add to 2 tbsp olive oil in a small bowl or cup. Set aside.

Make the Pesto:
Add 5 cloves of garlic, lemon juice, and 1/3 cup olive oil to a mortar and pestle or food processor. Blend until finely chopped and close to smooth.
Add basil and parmesan, and blend until desired consistency.

Prepare the Lobster Tails:
Split lobster tails in half lengthwise. Brush the meat with the garlic olive oil and sprinkle with sea salt & freshly cracked pepper.
Cook pasta as directed. While pasta boils, place the lemon slices and lobster tails on the grill over high, direct heat. Cook lemons for about 2 minutes per side until just charred, and lobster tails for 4-5 minutes per side or until the meat is just firm and opaque.

Finish the Dish:
Immediately prior to draining, add peas to boiling pasta water. Then, drain the pasta, reserving 2-3 tbsp of pasta water.
Toss the drained pasta in the prepared pesto, adding reserved pasta water as needed to achieve a smooth consistency.
Divide the pasta among 4 plates and top each with 1/2 lobster tail and charred lemon slices.