

**Marcelo presents cooking without taste:  
ravioli filled with lobster, smoked eel and a spicy chilli chutney with a smooth butter  
sauce. (two persons)**

Prepare the seasoning for the chutney:

*Ingredients:*

- 40 grams of grain mustard
- 50 grams of ketchup
- 4 grams of sherry vinegar
- 12 grams of Worcestershire sauce
- 10 grams of Tabasco

*Instructions:*

Mix all the ingredients, season with pepper and salt and put aside.

Then start preparing the chutney:

*Ingredients:*

- 200 grams of white onion
- 500 grams of cherry tomatoes
- 1 red bell pepper
- 6 cloves of garlic
- 6 jalapeño chili peppers
- 1 teaspoon of coriander seeds
- 1 star anise
- 2 red peppers
- 300 grams of olive oil

*Instructions:*

*Step 1. Chop up the vegetable in small pieces. Roast the star anise together with the coriander seeds in a dry pan and add the olive oil.*

*Step 2. Add the onion, the bell pepper and the onion until they are translucent, then add the jalapeño and red chilli.*

*Step 3. Add the tomatoes. Be careful, these contain a lot of water. Put some of the cooking liquid aside to later bake the lobster in. Let the rest of the liquid cook until you have a chutney-like texture. We'll use this for the filling, but keep some of the chutney to later use as vinaigrette for the dish.*

Time to make the ravioli pasta:

*Ingredients:*

- 250 grams of Italian flour 00
- 50 grams of semolina
- 200 grams of egg yolks
- 15 grams of olive oil

*Instructions:*

Mix all ingredients until you have a nice, soft mass. Cover with plastic foil and put it in the fridge.

Cooking the lobster:

*Ingredients:*

- 2 lobsters

*Instructions:*

Step 1. Cook the lobsters in boiling water for two minutes. Then break off the tail and the claws.

Step 2. Place the claws in the boiling water for 5 minutes longer.

Step 3. Remove the shell from the tail and the claws. The tail will still be a bit raw, put it in the fridge until you start with the filling. Use the rest for the filling of the ravioli.

Step 4. Keep some nice pieces of meat of the tail and claws aside to later bake in the cooking juice. Do this before you start finishing the plates.

The ravioli filling:

*Ingredients:*

- Finely chopped meat of the lobster
- 75 grams of finely chopped smoked eel
- 35 grams sour cream
- 2 soup spoons of chutney
- the seasoning of the chutney
- 2 big soup spoons of chopped of chives, parsley and dill
- Pepper and salt to season

*Instructions:*

Mix everything together and keep it in the fridge until you are ready to fill the ravioli. Fill the ravioli and cook it for 3 to 5 minutes.

*The butter sauce:*

*Ingredients:*

- Half a litre of white wine
- 100 grams of butter

*Instructions:*

Cook the wine until you have 150 grams of wine left. Then add butter. With a hand blender you emulsify everything, add salt and pepper and it's ready to serve.

*The finishing touch:*

Place the ravioli together with the pieces of lobster tail and the claws on the plate. Add the butter sauce and use the bit of chutney as a vinaigrette. Add some crackers of sourdough bread to make the dish a bit crispier. Finish off the ravioli with some caviar to get an even nicer mouthfeel. But mostly, enjoy your dinner!