

# ASIAN MAINE LOBSTER CHOWDER WITH COCONUT, CORN, AND LEMONGRASS

*Yield: 8 portions*

<b>Ingredients</b>	<b>Amounts</b>
Vegetable oil	2 Tbsp.
Shallot, thinly sliced	4 oz.
Garlic cloves, sliced	6 ea.
Lemon grass, minced	2 Tbsp.
Red chile flakes, dried	2 tsp.
Chili paste, ground	½ tsp.
Frozen or fresh galangal (or ginger), 1-inch piece, sliced thinly	2 ea.
Lobster stock	4 cups
Chicken stock, rich	2 cups
Coconut milk, unsweetened	4 cups
Fish sauce	4 Tbsp.
Sugar	2 tsp.
Kaffir lime leaves, center rib removed, crushed (or zest of 1 lime)	2 ea.
Maine Lobster tail meat, cooked, ¾-inch dice	1 lb.
Maine Lobster claw meat, cooked whole and shelled	8 ea.
Sweet corn, blanched on the cob and cut off into kernels	2 cups
Mushrooms, enoki	½ cup
Cherry tomatoes, halved	1 cup
Lime juice	2 Tbsp.
Cilantro sprigs	12 ea.
Thai basil leaves, halved	12 ea.
Fried shallots	4 Tbsp.

## **Method**

1. Heat the oil in a saucepan over medium heat until moderately hot. Add the shallot, garlic, lemon grass, chile flakes, and chili paste, and brown slightly, about 30 seconds.
2. Working quickly and without burning the spices, add the galangal, lobster stock, chicken stock, coconut milk, and kaffir lime leaves. Bring to a boil and let simmer for 5 minutes so the flavors can meld.
3. Adjust the seasoning with the fish sauce and sugar, then add the lobster meat. Bring to a simmer and let lobster heat through. Add the corn and mushrooms. As soon as it comes to a second boil, turn off the heat and add the tomatoes and lime juice.
4. Garnish with the lobster claws, cilantro, Thai basil leaves, and fried shallots. Serve immediately.