

ROAST MAINE LOBSTER ON A GARLIC AND WHITE BEAN BRUSCHETTA

Yield: 24 pieces

Ingredients	Amounts
<i>For the beans</i>	
Olive oil, extra virgin	2 Tbsp.
Garlic clove, finely chopped	1 ea.
Red pepper flakes	1 pinch
Thyme	1 tsp.
Sage	1 tsp.
Cannellini beans, cooked	2 cups
Salt and pepper	to taste
Country bread, halved, then sliced ½-inch thick	24 slices
Garlic clove, whole	1 ea.
Maine Lobsters, 1½ pounds each	3 ea.
Water	6 qt.
Salt	1 Tbsp.
Salt and pepper	to taste
Shallots, finely chopped	2 ea.
Garlic clove, finely chopped	2 ea.
Fennel seeds, toasted, crushed	1 Tbsp.
Lemon zest	1 ea.
Red pepper flakes	¼ tsp.
Olive oil, extra virgin	2 oz.
Parsley, coarsely chopped	1 oz.

Method

1. *For the bean purée:* place the olive oil, garlic, red pepper flakes, and herbs in a medium sauté pan. Cook over low heat for 5 minutes. Add the beans, salt, and pepper to taste. Cook over medium-low heat for about 5 minutes, or until the flavors meld. Place in a food processor and process until smooth. If the mixture seems dry, add a little water and extra virgin olive oil to achieve a creamy texture. Keep warm.
2. Meanwhile, grill the bread on both sides. Wipe one side of the bread with the whole garlic, and drizzle with extra virgin olive oil.
3. In a very large stock pot over high heat, bring the water to a boil and add the salt. Kill the lobsters by inserting that point of a large knife into the back of the shell where the tail meets the body. Add the lobsters to the boiling water and blanch for 2 minutes. Remove the lobsters and drain them.
4. Remove the claws and pull the meat from the shell, cut through the head and tail lengthwise, and pull out the tail meat in two whole pieces. Slice into ½-inch thick

medallions. Combine with olive oil, shallots, chopped garlic, pepper flakes, lemon zest, and crushed fennel seeds in a bowl. Season well with salt and pepper.

5. *To roast the lobsters:* Preheat the oven to 450°F. When ready to cook, heat a sauté pan in the hot oven. Add the lobster with some of the oil to the pan, toss, and place back in the oven to finish cooking, tossing periodically. Remove from oven when the lobster is cooked, 6 to 8 minutes. Add the chopped parsley so it sizzles.
6. While the lobster is cooking, spoon the bean purée on the bread. As soon as the lobster comes out of the oven, top the warm white bean bruschetta with the lobster and drizzle with a few drops of the parsley oil.

CHOPPED VEGETABLE AND MAINE LOBSTER SALAD

Yield: 8 portions

Ingredients	Amounts
<i>For the vinaigrette</i>	
Garlic, unpeeled	2 ea.
Orange juice, reduced from 4 cups	1 cup
Lime juice	1/4 cup
Chipotle chile, canned	1 piece
Olive oil	1 cup
Sugar, salt and pepper	to taste
Romaine lettuce, shredded	6 cups
Iceberg, shredded	6 cups
Maine Lobster meat, cooked	1 lb.
Mango, 1/4 -inch dice	1/2 cup
Cucumber, peeled, seeded, 1/4 -inch dice	3/4 cup
Red bell pepper, seeded, 1/4 -inch dice	3/4 cup
Jicama, peeled, 1/4 -inch dice	3/4 cup
Radish, thinly sliced	1/2 cup
Green onion, chopped	1/4 cup
Avocado, 1/2-inch dice	1/2 cup
Cilantro, chopped coarsely	2 Tbsp.
Maine Lobster claw, cooked, halved lengthwise	4 ea.

Method

1. *For the vinaigrette:* Place the unpeeled garlic in a dry sauté pan over low heat. Let cook, rotating periodically, until soft all the way through and slightly charred. Peel and smash to a paste. Combine with reduced orange juice, lime juice, and chipotle in a blender. Turn on the machine and slowly add the olive oil to emulsify. Season with salt, pepper, and sugar to taste.
2. Combine the romaine and iceberg lettuce. Place a mound of greens in the center of each dinner plate. Drizzle with a little of the vinaigrette. Place a line of each ingredient across the top of the lettuce, like a cobb salad. Garnish with the lobster claw and drizzle with the vinaigrette.

VIETNAMESE MAINE LOBSTER SPRING ROLLS

Yield: 28 rolls or 4 main course servings

Ingredients	Amount:
<i>Rice Sheet</i>	
Rice flour	2 cups
Water	2 ½ cups
Salt	½ tsp.
Vegetable oil for oiling tray	2 tsp.
<i>Filling</i>	
Vegetable oil	¼ cup
Soy Sauce	1 Tbsp.
Ginger, minced	1 Tbsp.
Green onion, minced	1 Tbsp.
Shiitake mushrooms, stems removed	4 ea.
Shallots, minced	3 Tbsp.
Garlic, minced	1 Tbsp.
Ginger, minced	½ Tbsp.
Tatsoi or Osaka purple mustard	8 oz.
Fish sauce	½ Tbsp.
Ground white pepper	¼ tsp.
Maine Lobster, cooked, sliced	2 lbs.
<i>Accompaniments</i>	
Bean sprouts, blanched	3 cups
Mint leaves, small	½ cup
Asian basil leaves, small	½ cup
Maine Lobster roe, cooked	1 Tbsp.
Fried shallots	
Sesame ginger lime sauce	1 recipe

Method:

1. Combine rice flour, water, and salt in a mixing bowl and beat well with a whisk. Strain to remove any lumps. (Batter will be very watery.) Set aside for at least 30 minutes.
2. To make the rice sheet, fill the banh cuon pot with 2/3 full of water. Tighten the cloth over the hoop and place the hoop in the pot. Cover and bring to a vigorous boil. Place filling, oil and cookie tray near the stove area.
3. Stir the batter well before making each rice sheet. Using a shallow ladle, spoon 2 tablespoons batter into the center of the cloth. Using the bottom of the ladle, spread the batter into a 6-inch wide circle. Cover and steam until rice sheet is translucent and floats on top of the cloth, about 40 seconds. Working quickly, lift the

- rice sheet off with a flat bamboo stick or a thin rubber spatula and transfer to the oiled tray. Repeat with remaining batter. Let rice sheets cool before filling them.
4. In a medium size bowl, combine 2 tablespoons of vegetable oil, the soy sauce, ginger and green onion. Season with salt and pepper. Add the mushrooms and gently toss to coat. Preheat a grill. Grill the mushrooms until tender. When cool enough to handle, slice ¼-inch thick. Adjust seasonings. Keep warm.
 5. Heat the remaining oil in a frying pan over moderate heat. Add shallots and stir 20 seconds. Add the garlic and ginger, sauté 10 seconds. Add the tatsoi or purple mustard, fish sauce, and white pepper and mix. When the greens wilt, adjust seasonings with salt and pepper transfer to a bowl to keep warm. Heat the lobster over low heat in a sauté pan. Season with salt and pepper.
 6. To make the rolls, neatly place 2 sliced of lobster, 1 " from edge of rice paper. Place 1 ½ teaspoons of wilted greens and 2 strips of mushrooms on top. Fold the sides over and roll into a cylinder. The rolls should be about 2 ½-inches long and 2/3-inch wide. (Banh cuon can be made in advance up to this point. You can store in the refrigerator up to 2 days. Before serving, reheat in the microwave or steamer.)
 7. To serve, divide the rice rolls among four plates. Top each plate with ¼ of the bean sprouts, mint and basil, and shallots. Drizzle with a generous amount of sesame ginger lime sauce.

SOY SESAME, GINGER, LIME SAUCE

Yield: 2/3 Cup

Ingredients	Amounts
Garlic clove, small	1 ea.
Fresh Thai Bird chilies	2 ea.
Fresh ginger, minced,	1 tsp.
Fresh cilantro, finely chopped	1 Tbsp.
Soy sauce	1/4 cup
Fresh lime juice with pulp	2 Tbsp.
Water	3 Tbsp.
Sugar	2 Tbsp.
Sesame oil	1 tsp.

Method

1. Place the garlic, chilies, and ginger in a mortar and pound into a paste. Add the remaining ingredients. Mix well until sugar is dissolved.
2. To serve, pour into small ramekins.
3. Sauce may be stored in the refrigerator up to 2 weeks.

MAINE LOBSTER CLUB SANDWICH

Yield: 8 Portions

Ingredients	Amounts
Maine Lobster meat, cooked, sliced thin	4 cups
Lemon, juiced	1 ea.
Maine Lobster roe, cooked	1 Tbsp.
Celery, peeled, minced	1 cup
Green onions, minced	½ cup
Parsley, minced	¼ cup.
Lemon mayonnaise	1 cup
Pullman loaf, crust removed, toasted	24 slices
Baby arugula	4 cups
Heirloom tomatoes, cut in ½, sliced thin	4 ea.
Applewood smoked bacon, cooked	24 slices
Avocado, sliced	2 ea.

Method

1. Place the lobster meat in a bowl, and season with lemon juice, salt and pepper. Toss gently so the meat does not break apart.
2. Combine the cooked lobster roe, celery, green onions and parsley in a bowl. Add ¾ cup of the lemon mayonnaise. Mix well and season with salt and pepper. Set aside.
3. Toast the bread. Generously spread one side of 2 of the pieces of bread with lemon mayonnaise. Place one slice of the bread with the mayonnaise side facing up on a cutting board. Top with 2 sliced of bacon, 7 thin slices of tomatoes, and the arugula. Place a piece of bread with the mayonnaise on top. Place the avocado slices in a thin layer. Top with the lobster meat. Generously spread the lobster roe mixture on the remaining slice of bread. Place the spread side down on top of the lobster, and secure with wooden toothpicks. Cut the sandwich diagonally into 3 pieces. Place on the plate with the sandwich open about 30 degrees so the guest can see what is inside.

GRILLED MAINE LOBSTER QUESADILLA

Yield: 8 portions

Ingredients	Amounts
<i>For the jicama salad</i>	
Oranges, cut into supremes	2 ea.
Jicama batonnets	1 cup
Cilantro, chopped	1 Tbsp.
Lime juice	to taste
Salt and pepper	to taste
 <i>For the jalapeño-cilantro butter</i>	
Cilantro leaves, loosely packed	1 cup
Butter at room temperature	½ cup
Lemon juice	1 Tbsp.
Lemon zest, finely chopped	1 tsp.
Garlic cloves, minced	2 ea.
Jalapeño peppers, roasted, peeled, seeded, and diced	2 ea.
Salt	1 tsp.
Ground black pepper	¼ tsp.
Teleme cheese	2 cups
Jack cheese, grated	2 cups
Green onion, finely chopped	½ cup
Cilantro	2 Tbsp.
Maine Lobsters, 1-pound each	4 ea.
Flour tortillas	8 ea.
Roasted Tomato-Serrano Salsa (recipe follows)	1 recipe

Method

1. *For the jicama salad:* combine the oranges, jicama, and cilantro. Season to taste with lime juice, salt, and pepper.
2. *For the jalapeno-cilantro butter:* lightly chop the cilantro. Combine with the butter, lemon juice, lemon zest, garlic, and jalapeños. Season with salt and pepper.
3. Combine the cheeses, green onion, and cilantro. Set aside.
4. In a very large stock pot, over high heat, bring 6 quarts water to a boil and add one tablespoon salt. Add the lobsters to the boiling water and blanch for 2 minutes. Remove the lobsters; drain and cool. Remove the claws and pull the meat from the shell, cut through the head and tail lengthwise and pull out the tail meat in 2 whole pieces. Season the tail and claw meat with salt and pepper and set aside.

5. Preheat the grill to medium hot. Rub the lobster meat with the compound butter; do not leave too much excess or it will burn when cooking. Let sit for 30 minutes in refrigerator. When ready to cook, place the cut sides of the lobster facing down on the grill and cook until lightly browned, 2 to 3 minutes. Turn over and cook for one more minute or until the lobster meat is opaque, about 3 minutes. Slice the lobster pieces into medallions and keep warm.
6. To make the quesadilla, brush the outside of the tortilla with butter. Place buttered side down on a flat griddle. Spread $\frac{1}{2}$ cup of cheese on half the tortilla, top with the grilled lobster. Fold the empty side on top of the cheese-covered side and griddle until golden brown. Flip the quesadilla over and griddle on the other side. Remove from heat, let sit 1 minute, then cut into wedges. Serve with roasted tomato-serrano salsa and the jicama salad.

ROASTED TOMATO-SERRANO SALSA

Yield: 2 cups

Ingredients	Amounts
Ripe tomatoes, medium-large	1½ lb.
Vegetable oil	1½ Tbsp.
White onion, small, thinly sliced	1 ea.
Serrano chile, chopped	1 ea.
Lime juice	3 Tbsp., more to taste
Cilantro, chopped	2 Tbsp.
Salt	½ tsp.

Method

1. *Roasting the tomatoes on a griddle:* Line a griddle or heavy skillet with aluminum foil and heat over medium heat. Lay the tomatoes on the foil and roast, turning several times, until blistered, blackened, and softened, about 10 minutes.
2. *Roasting the tomatoes in a broiler:* Lay the tomatoes on a baking sheet and place about 4 inches below a very hot broiler. Roast until blistered and blackened on one side. Flip the tomatoes and roast the other side. Cool and peel, collecting any juices with the tomatoes. Coarsely purée tomatoes and juices in a food processor or blender.
3. In a medium-size saucepan, heat the oil over medium heat. Add the onion and fry until deep golden, about 8 minutes. Add the tomatoes and chopped chile and simmer 15 minutes or so, stirring often, until reduced but not dry. Season to taste with lime juice, cilantro, and salt.

MAINE LOBSTER AND TRUFFLE TORTELLINI WITH CREAMY LOBSTER BROTH

Yield: 10 portions

Ingredients	Amounts
<i>For the creamy lobster broth</i>	
Maine Lobster bodies, cleaned	4 ea.
Olive oil	1/3 cup
Shallots, sliced (3 medium)	1/3 cup
Carrot, sliced	1/3 cup
Celery, sliced	1/3 cup
Garlic clove, chopped	1 ea.
Brandy	1/4 cup
Tarragon	1/2 bu.
Thyme branches, fresh	3 ea.
Bay leaf	1 ea.
Tomatoes, ripe, chopped	1 1/2 cups
Water	2 qt.
Crème fraîche, cold	2 cups
Salt	to taste
Cayenne	1 pinch
Maine Lobster meat, raw, chopped and cold	1/2 lb.
Bread crumbs, panko, soaked in 1/2 cup cream	1 oz. (3/4 cup)
Cream, cold	3/4 cup
Egg whites	1 ea.
Salt	1 tsp. or to taste
Cayenne	1 pinch
Truffle oil	1 1/2 tsp.
Chives, finely chopped	2 Tbsp.
Truffle shavings, chopped	2 Tbsp.
Pasta dough (see note)	

Method

1. Clean the lobster bodies, removing the intestines, lungs, and tomalley. Crack the shells with a mallet.
2. Preheat a medium sauce pot over high heat and add the olive oil. When it smokes, add the lobster shells. Sauté until red and glistening. Add the shallots, celery, carrot, and garlic. Sauté for 1 additional minute.
3. Flame with brandy and then add the tarragon, thyme, bay leaf, and tomato, and cover all with water. Bring to a simmer. Skim and simmer for 45 minutes to an hour.
4. Strain the stock, pounding with a wooden spoon to extract the flavor. Put it into a clean pan and reduce by three-quarters (2 cups remaining volume) over medium

heat until flavorful. Add the crème fraîche and cook until hot and slightly thick, 2 to 3 minutes. Adjust the seasoning and chill if not serving immediately.

5. *For the tortellini filling:* Mix the bread crumbs with ½ cup of cream and allow to soften. Grind the lobster with egg white and the soaked crumbs until smooth. Season with salt and cayenne. With the food processor running add the cream in a steady stream and run only until incorporated. Pass forcemeat through a tamis into a bowl over ice. Gently stir in the truffle oil, chives, and the truffles. Test the forcemeat and adjust with either egg white or more cream (shouldn't be necessary).
6. Roll out the pasta into a long, 6-inch-wide strip. Cut the dough into 3-inch rounds. Moisten the edges with water and place ½ teaspoon-mounds of forcemeat in the center of the pasta (a pastry bags works well for this job). Fold the pasta over the filling to form a semi circle, pressing the edges together. Push your thumb into the filling from the straight edge and bring the two tips together. Moisten one of the tips with water and press the other tip to it until it sticks. Reserve on a tray dusted with flour under refrigeration until ready to cook.
7. Boil tortellini in salted water for about 4 minutes. Warm the sauce until hot. Serve 8 tortellini with a ladle of sauce and top with a delicate herb salad made of 2 tablespoons celery leaves, 2 tablespoons parsley leaves, 2 teaspoons tarragon leaves, and 2 tablespoons thinly shredded green onion. This salad should be soaked briefly in iced water to assure the herbs are ultra-fresh and lively.

Note: For pasta dough, mix together 8 ounces all-purpose flour, 5 egg yolks, 1 egg, 2 teaspoons oil, and 1 tablespoon of water into a homogenous dough and knead until smooth and resilient, 8 to 10 minutes. Allow to rest for 30 minutes before rolling and shaping.

FRESH CORN "RISOTTO" WITH MAINE LOBSTER AND ASPARAGUS

Yield: 8 appetizer portions

Ingredients	Amounts
Maine Lobsters, 1½ pounds	2 ea.
Bacon, medium dice	¼ lb.
Shallots, minced	4 Tbsp.
Butter	6 Tbsp.
Corn, cut off the cob	8 ears
Bay leaf	1 ea.
Thyme, chopped	1 Tbsp.
Chicken stock	2 cups
Heavy cream	2 cups
Asparagus, sliced on bias	1½ cups
Salt and pepper	to taste
Parmigiano-Reggiano cheese, grated, plus a few pieces shaved	½ cup
Chives, bias cut	2 Tbsp.

Method

1. In a very large stock pot, over high heat, bring the water to a boil and add the salt. Kill the lobsters by inserting that point of a large knife into the back of the shell where the tail meets the body. Add the lobsters to the boiling water and blanch for 2 minutes. Remove the lobsters and drain them.
2. Remove the claws and pull the meat from the shell, cut through the head and tail lengthwise, and pull out the tail meat in two whole pieces. Slice into ½-inch thick medallions. Set aside.
3. Heat the bacon in a large saucepot. Cook until the fat is rendered and the bacon is crisp. Add the shallots and 5 tablespoons butter. Cook over medium heat for about one minute. Add the corn, bay leaf and thyme, sauté for 3 minutes.
4. Add half the stock and turn up the heat to medium high. Reduce the liquid quickly until the mixture thickens. Reduce the heat and add the cream. Cook, stirring occasionally, reducing the cream until it has thickened, approximately 5 to 10 minutes. Remove from the heat.
5. Heat a medium size skillet over medium heat. Add one tablespoon butter, then add the lobster and sauté one minute. Add the asparagus, and then add the remaining 1 cup stock. Bring to a simmer and cook until the asparagus is tender, the lobster is cooked, and the stock is slightly reduced. Stir in the cheese, and add salt and pepper to taste. Set the claws aside for garnish. Fold the rest of the lobster mixture and chives into corn.
6. Garnish with the cooked claws, freshly shaved Parmesan cheese, and chives. Serve immediately.

CREAMY GRITS WITH MAINE LOBSTER, ROASTED TOMATOES, AND WILD MUSHROOM STEW

Yield: 8 portions

Ingredients	Amounts
<i>For the stew</i>	
Bacon, cut batonnet	4 oz.
Olive oil	1 oz.
Oyster mushrooms, cleaned and halved	1 lb.
Chanterelle mushrooms, cleaned and cut in wedges	1 lb.
Shallots, finely diced	4 Tbsp.
Garlic, minced	1 Tbsp.
Thyme, chopped	1 Tbsp.
Bay leaf	1 ea.
White wine	2 cups
Lobster stock	6 cups
Cornstarch slurry (1 tablespoon water mixed with 1 tablespoon starch)	1-2 tsp.
Maine Lobster, meat	2 lb.
Oven dried tomatoes, quartered	16 ea.
Parsley, chopped	2 Tbsp.
Salt and pepper	to taste
<i>For the grits</i>	
Butter	2 Tbsp.
Garlic cloves, minced	2 ea.
Green onions, chopped	4 ea.
Thyme, chopped	2 tsp.
Grits	1½ cups
Chicken stock	6 cups
Heavy cream	½ cup
Salt, pepper, and hot sauce	to taste
Lemon wedges	as needed

Method

1. Heat the bacon in a large saucepot. Cook until the fat is rendered and the bacon is crisp. Remove the bacon, leaving the rendered fat in the pan. Add the oil and the mushrooms and turn up the heat. Sauté until the mushrooms are golden brown. Add the shallots, garlic, thyme, and bay leaf. Cook over medium heat for about 1 minute. Deglaze with white wine and reduce by three-quarters. Add the stock and bring to a simmer. Let reduce until slightly thickened to light sauce consistency (if sauce is too thin, add the cornstarch slurry and stir until thickened). Add the lobster meat, tomatoes, and parsley. Bring to a simmer and adjust the seasoning.

2. To make the grits, melt butter in heavy large saucepan over medium heat. Add garlic, green onions, and chopped thyme. Sauté until onions wilt, about 2 minutes. Add grits and stir 1 minute. Whisk in the chicken stock and simmer until liquid is absorbed and grits are thick and tender, stirring occasionally, about 8 minutes. Whisk in the cream, salt, hot pepper sauce, and black pepper. Cook until the consistency is thick but moist. Hold warm.
3. To serve, place the grits in the center of the soup plate. Make an indentation in the center. Pour the stew in the center and garnish with a claw and a sprinkle of fresh parsley. Serve with lemon on the side.

MAINE LOBSTER AND POTATO RELLENO

Yield: 8 portions

Ingredients	Amounts
Poblano chiles	8 ea.
Red-skinned potatoes	1 lb.
Plantains, ripe, cut in ¼" dice	1 cup
Olive oil	½ cup
White onion, finely diced	1 cup
Garlic, minced	1 Tbsp.
Tomato, brunoise	1 cup
Green olives, sliced	2 oz.
Currants, small, soaked in hot water	2 oz.
Maine Lobster meat, cooked, cut in ½" pieces	2 lb.
Salt and pepper	to taste
Lime juice	to taste
Parsley	3 Tbsp.
Oregano, chopped	1 Tbsp.
<i>For the escabeche</i>	
Cauliflower	1 ea.
Olive oil	½ cup
Garlic cloves	4 ea.
Onion, cut in thick slices	¼ lb.
Carrot, peeled and thinly sliced	¼ lb.
Thyme	as needed
Oregano	as needed
Bay leaf	as needed
Wine vinegar	¾ cup
Salt	to taste
<i>For the avocado crema</i>	
Garlic, chopped	½ tsp.
Avocado	½ ea.
Sour cream	1 Tbsp.
Lime juice	1 Tbsp.
Onion, minced	1 Tbsp.
Mint	1 Tbsp.
Salt	to taste
Pepper	to taste

Method

1. Rub poblanos with oil and fire roast until evenly charred all over. Remove, cover, and allow to cool before completely removing the charred skins. To remove the

seeds, carefully cut a small slit about ½-inch from the top of the pepper and about 1½ inches long. Then make another cut from the center of the first cut down the length of the pepper. Open up the pepper and carefully cut through the top of the seed sack and remove it along with any remaining seeds. Reserve the cleaned peppers.

2. Cook potatoes in pot of boiling salted water until a skewer easily pierces the centers, about 35 minutes. Drain. Cool, peel, and cut potatoes into ½-inch cubes. Season with salt and pepper.
3. Sauté the plantains in ½ cup olive oil until golden brown all over. Set aside.
4. In the same pan, cook onion and garlic to golden brown. Add the tomato, olives, plantains, and currants and cook until almost dry. Stir in the lobster and potatoes while mixture is warm. Add the parsley and oregano, and adjust the seasonings with salt, pepper, and lime juice. Set aside.
5. *For the escabeche:* Cut the cauliflower lengthwise into large ½-inch slices as best as possible. Heat olive oil in a sauté pan over medium heat. Add cauliflower pieces and cook until golden brown on each side, then remove to blotting paper. In the remaining olive oil add garlic, onion, carrot, thyme, oregano, and bay leaf. Cook until translucent. Add the vinegar and salt to taste. Transfer cauliflower pieces to a non-reactive bowl and pour the vinegar mixture over cauliflower. Let rest chilled or at room temperature until ready for service.
6. *For the avocado crema:* In a blender or food processor combine the garlic, avocado, sour cream, lime juice, onion, and mint. Blend mixture until smooth and adjust seasoning with salt and pepper.
7. To finish, fill the chiles with the stuffing. Divide cauliflower escabeche on each plate and top with a relleno. Before serving garnish plates with a dollop of the avocado crema and serve.

ASIAN MAINE LOBSTER CHOWDER WITH COCONUT, CORN, AND LEMONGRASS

Yield: 8 portions

Ingredients	Amounts
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.