

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.