

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.