

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.