

BUTTER-POACHED LOBSTER PANCAKE, SALMON ROE, TRUFFLED CARROT EMULSION

Number of Servings: 8

Ingredients:

Raw Lobster tails	600g
Lobster glace	60ml
Fresh chives	15g
Shallots	60g
Mascapone cheese	110g
Unsalted butter	180g
Freshly ground nutmeg	2g
Crepes	8
Fresh Cyprus basil	6 leaves
Carrots	1,500g
White truffle oil	10ml
Fresh thyme	3g
Orange zest	5g
Fresh tarragon	3g
Salmon Caviar	25g
Cream	50ml

Lobster Pancake preparation

Filling

- Set the lobster tails by pouring hot salted water over the tail and let it stand for 2 minutes this will allow the meat to come away from the shell.
- Remove flesh (it will be set and not cooked through) and place the tails in one layer in a large sauce pan and add butter - the tails should be almost covered.
- Place the pan over a low heat and slowly poach the lobster in butter for 5 minutes **just** cooking the tails do not cook longer than 5 minutes or the tails will become rubbery in the final dish.
- Cool the tail meat and cut into small dice and mix with the chives, shallots, basil, lobster glace (lobster essence*) and mascarpone. Season to taste, cover the filling and refrigerate to make it a little firm.
- While cooling the lobster tails mix, prepare your crepes if you haven't already any crepe

recipe will do.

- Brush a baking sheet with melted butter. Place the crepes on a work surface (nicest side down) scoop about 60 g of filling into the centre of each crepe. Fold one edge of each crepe over the filling and then, working clockwise continue folding the crepe over the filling. Place the packets in a container, lightly brush the top with butter. Refrigerate for later use.

Sauce

- Bring the carrots to the boil and cook until just tender; they can be a little on the undercooked side. Run the carrot through a juicer, which should give you about 350g of carrot juice.
- Place the juice in a saucepan; bring to simmer with orange zest, thyme, tarragon and skim regularly until the juice is reduced to 1/3 cup.

To Serve

- Place the lobster pancake on a lined flat tray and brush with a little clarified butter. Heat the lobster throughout for about 10 minutes at 160-170c until just over warm; you do not want this pancake boiling hot or your mix will be over cooked and tough.
- Heat the carrot glaze in the saucepan. Whisk in the cream and reduce slightly; get the right consistency before adding the butter.
- Whisk in the butter a piece at a time, and remove the sauce from the heat and add the truffle oil just before serving; do not refrigerate the sauce once the butter is added.
- Place a spoonful of carrot glaze in the centre of the bowl. Place the heated lobster pancake onto the sauce and garnish with salmon caviar and chives.

*You can omit the lobster essence if you do not have any however the flavor will be slightly less intense