



Recipes

Chorizo Stuffed Lobster Tail with Coconut Cream and Sweet Corn Crepe

Recipe courtesy Andrea Van Willigan, Executive Chef, Bel-Air Country Club, Los Angeles, Calif.

Ingredients:

4 each Lobster tails, shell removed, stuffed
 ½ each Stick unsalted butter
 2 ears Sweet corn, shucked and grated, cobs reserved
 4 ea Crepes, recipe follows
 2 cups Coconut curry cream, recipe follows
 1 cup Maitake mushroom, roasted
 1 each Red jalapeno, sliced thin into rings
 1 each Lime, segmented
 1 each Orange, segmented
 1 bunch Cilantro, leaves picked
 Salt and pepper taste

Method:

- Melt 1 tablespoon of butter in a nonstick pan over low heat add the grated corn and simmer gently stirring often until the corn thickens (roughly 10 minutes) season with salt and pepper and reserve warm.
- Bring a 3 qt pot of water to a simmer and reduce the heat just until the boil stops.
- Season the lobster tails with salt and pepper and place in a sealable bag with the remaining butter.
- Roll the bag from the bottom to remove the air and seal the bag. Place the bag into the water and poach the lobster until firm to the touch and just cooked through (roughly 8 mins). Remove the bag from the water reserve warm.
- Fill 4 crepes with the corn “pudding” and place into a bowl, top each crepe with a lobster tail, spoon coconut curry cream over the lobster and garnish with the citrus segments, jalapeno rings, maitake mushroom and cilantro leaves.

For Chorizo Stuffed Lobster

Ingredients:

1 ea 2-3 oz Lobster tail
 1 oz Ground Chorizo
 ¼ t Shallot, bruniose
 1/8 t Garlic, chopped
 1/4 t Parsley, chopped
 TT S&P

Method:

- Grind chorizo and herbs with small die in meat grinder. Devein lobster. Put chorizo farce in piping bag and pipe in from large end of lobster.

(continued on next page)

*Presenter materials not included in binders can be found at www.cheftochefconference.com after the Conference.



Recipes

For Coconut Curry Cream:

½ cup	Olive oil
1 ea	Onion, sliced
1 stalks	Lemongrass chopped
1 tbsp	Ginger chopped
2 cloves	Garlic chopped
2 each	Corn cobs cut in half
1 each	Kaffir lime leaf
1/4 each	Vanilla bean split
1 tsp	Red curry paste
1 cup	Orange juice
1 cup	Lime juice
1 8 oz can	Unsweetened coconut milk
1 cup	Heavy cream

Method:

- In a 3qt pot heat oil on medium heat add the vegetables and sweat until onion is translucent.
- Add orange and lime juice.
- Reduce by half.
- Add cream, lime leaf, vanilla bean, and curry paste.
- Simmer 30 mins.
- Strain and add coconut milk.

For Crepe Batter:

6 oz	All-purpose flour
.5 oz	Sugar
1/2 tsp	Salt
1.5 cups	Milk
3 ea	Eggs
3 ea	Yolks
3 oz	Butter, melted

Method:

- Mix all dry ingredients together.
- Whisk eggs, yolks and milk together in a separate bowl.
- Slowly whisk dry ingredients into wet. Some lumps are ok. Do not overwork batter.
- Whisk in melted butter last.
- Strain and chill the batter until cold and well rested before using.

*Presenter materials not included in binders can be found at www.cheftochefconference.com after the Conference.