



Lobster Caviar Tower

-Jason Kennedy, Browne Trading Company Corporate Chef

Equipment:

Ring mold

1 small non-stick pan

Ingredients:

1 lb fresh picked lobster meat

4 tbsp crème fraiche

8 oz wakame seaweed salad, chopped

123 grams (4.5oz) Iranian Asetra caviar (can be made with any good caviar)

1 medium baking potato

3 tbsp extra virgin olive oil

1 tsp butter

1 tsp lobster roe

¼ cup heavy cream

¼ cup white wine

salt and pepper to taste

Preheat oven to 400 degrees.

Place a small oven-safe pan on the stove over medium heat with the olive oil. Shred the potato and put just enough in the hot pan to cover the bottom, seasoning with salt and pepper. Brown the potato on the bottom, then turn with a spatula or flip like a pancake, whichever you are more comfortable with. To finish cooking the potato cake, place the pan in the preheated oven.

While the potato is cooking, place the crème fraiche in a bowl with the lobster meat and chopped wakame salad. Mix well, seasoning with a bit of salt and pepper.

Place the ring mold in the center of the plate you will use to serve the dish. Using the ring mold, place a layer of the lobster meat in the bottom of the ring mold press firmly to keep in place.

Place some caviar on top of the lobster, and then add another layer of lobster mix. Repeat.

*Note that you do not want to make the layers too thick, but also you need enough to see the alternating layers of lobster mix and caviar.

Gently remove the ring mold and set aside. Remove your potato cake from the oven and cut into 4 pieces. Place the pan back on the stove and add the white wine, lobster roe, cream and butter. Reduce this until thick, season with salt and pepper. Spoon the mixture gently onto the plate with the lobster tower. Spoon any remaining caviar on top of the tower. Place your potato pancakes around the tower, and serve.

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