

Mediterranean Style Spiny Lobster Cake, Tarragon Foam

Description: cured olives, grilled asparagus

Serving Size: 50 Servings

Categories: Crown Grill Appetizer

Cost Per Serving
\$ 3.48

Action	Date	Initials
Created	8/13/2012	CR
Revised	7/24/2013	EA
	12/1/2015	EA



Amount	Measure	Ingredient	Preparation Method	Product No.
0.750	kg	Lobster meat	minced	20-100002002
2.500	kg	White fish, poached, chilled	small dice	20-100000714
1.500	kg	Lobster meat	small dice	20-100002002
0.200	kg	Mayonnaise		20-100001437
0.050	lt	Grain Mustard		20-100001269
0.300	kg	Scallions	chopped	20-100000836
0.100	kg	Garlic	finely chopped	20-100000869
0.050	kg	Chives	chopped	20-100000882
0.050	kg	Cilantro	chopped	20-100000883
0.050	kg	Parsley	chopped	20-100000839
4.000	ea	Egg whites		20-100000648
		Breading:		
1.000	kg	Flour		20-100000470
1.000	kg	Eggs		20-100000950
1.500	kg	Breadcrumbs		20-100016117
0.500	lt	Clarified butter	for frying	50-100000040
2.000	lt	Tarragon foam	see recipe	50-100000088
4	kg	Grilled asparagus	see recipe	50-100000049
		Cured olives:		
1.500	kg	Kalamata olives	pitted, chopped	20-100001232
0.750	kg	Tomato concasse-small dice	see recipe	50-100000103
0.050	kg	Garlic	minced	20-100000869
0.070	kg	Capers		20-100001224
0.050	kg	Parsley	chopped	20-100000876
0.100	lt	Lemon juice		20-100001384
0.200	lt	Olive oil		20-100001607

Method of Preparation:**Lobster Cake:**

- Add the diced fish, lobster meat and the minced lobster.
- Add the mayonnaise and mustard.
- Add the scallions, garlic, chives, parsley, and cilantro.
- Lightly whip the egg whites and add. Fold everything together carefully and season.
- Cook a test piece to check consistency and flavor, correct accordingly.
Form into 50 X 90g cakes as per picture.

Breading:

- Using the standard breading procedure dust the cakes with flour, shake off excess, dip in eggwash, shake off excess, roll and coat with breadcrumbs.

Cured olives:

Mix together the olives, tomatoes, garlic, capers, parsley, lemon juice and olive oil. Taste and season if necessary.

To Finish:

- Pan-fry the cakes in the clarified butter until golden brown on both sides.
- Plate per picture.