

## LOBSTER SAUTÉ IN HAZELNUT CRUMBS

*It takes an ambitious cook to prepare this lazy lobster, but if you don't want to make your own tempura there are some very nice ones on the market.*

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### SHOPPING LIST

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| 1 cup all-purpose flour  | 8 teaspoons butter                      |
| 1 teaspoon baking powder   | 3 large potatoes                        |
| $\frac{2}{3}$ cup water, chilled   | 1 tablespoon garlic, minced             |
| 5 eggs   | $\frac{1}{4}$ cups heavy cream          |
| 1 teaspoon vegetable oil   | $\frac{1}{4}$ cup white wine            |
| 2 teaspoons lemon juice  | $\frac{1}{2}$ teaspoon shallots, minced |
| $\frac{1}{2}$ cup crushed hazelnuts                                      | $\frac{1}{2}$ cup baby mâche            |
| 6 Maine lobster tails ( <i>steam, remove from shell, split in half</i> ) | 1 red bell pepper, diced small          |
| 1 large zucchini   | Salt and pepper to taste                |

### DIRECTIONS

1. For tempura batter combine flour, baking powder, chilled water, oil, crushed hazelnuts, two egg yolks and a small dash of lemon juice. Beat remaining three egg whites in a separate bowl until peaks form. Fold into batter, mixing thoroughly and reserve for later preparation.
2. Slice zucchini very thinly lengthwise ( *$\frac{1}{4}$ -inch thick or less*), brush with butter, salt, pepper and lightly grill on both sides.
3. To make lemon beurre blanc, in a small pot add 1 tablespoon butter and sauté  $\frac{3}{4}$  tablespoons of minced garlic until golden brown. Add  $\frac{1}{2}$  teaspoon minced shallots and white wine, simmer for 2 or 3 minutes or until shallots become translucent. Add 1 cup heavy cream and reduce by half. Cut 3 teaspoons of butter into small cubes and whisk into cream one piece at a time. Add remaining lemon juice.
4. Peel and cut potatoes into quarters. Boil for 25 minutes or until soft. Strain and return to pot. Add 4 tablespoons butter,  $\frac{1}{4}$  cup heavy cream,  $\frac{1}{4}$  tablespoon minced garlic and salt and pepper to taste. Mix until smooth. Place the butter potatoes in a pastry bag.
5. Dip lobster tails into tempura batter and cook in fryer until golden brown, approximately 2 minutes.
6. Pipe the butter potatoes in the center of the plate  $3\frac{1}{2}$  inches in diameter and  $1\frac{1}{2}$  inches tall. Wrap the zucchini around the potatoes creating a circle-shaped terrine. Stand 3 pieces of hazelnut tempura lobster tails on top of terrine. Spoon lemon beurre blanc around the plate. Place  $\frac{1}{8}$  cup baby mâche on top of the lobster tails and sprinkle red peppers over the top.

*Serves 4*

