

Kona Cold Lobster Chawan Mushi

PREP TIME

30
minutes

Kona Cold Lobster Chawan Mushi

COOK TIME

15
minutes

YIELD

4
servings



INGREDIENTS

1 cup Ichiban dashi
2 ea. Large eggs, whole
2 Tbsp. Mirin
Lobster claw meat, chopped (par cooked)
Sweet Corn Kernels

Lobster and Chive ankake (recipe to follow)
Eryngi mushroom, saute (1 ea. = 1 portion)
Lobster tail, medallion (1 ea = 1 portion)

Truffle oil as needed

Lobster Broth

2 ea. Lobster heads and shells
1 ea. Onion, rough chop
2 ea Carrot, rough chop
6 ea. Celery stock, rough chop
1/4 cup Tomato Paste
1 Bay Leaf
Pinch of Saffron threads
2 qt Water
Tsuyu to taste

Lobster Broth Ankake

Lobster Broth
Cornstarch or potato starch slurry
Chives, chopped

DIRECTIONS

1. Combine the first 3 ingredients, mix well, then strain through a china cap. Pour 2 oz. portions in a ramekin, then add corn and lobster claw meat.
2. Place in a sauce pan with water and cover, cook till slightly jiggles and not runny. (Approx 5-6 minutes)
3. Saute mushrooms. Pour a thin layer of the ankake.
4. Place the sauteed Eryngi mushroom in the center and a piece of lobster meat on top of it.
5. Place a drop of truffle oil