

Poached Caribbean Lobster Crostini
Chardonnay Poached Lobster, Lemon Infused Crème Fraîche, Crispy Prosciutto, Basil,
Rosemary Infused Toasted Baguette

By, Chef Steven Ferneding

Ingredients:

2 cups Chardonnay

2 lobster tails 8 oz

1/4 pound of Prosciutto - Chopped small, cooked until crispy

Sage - bunch sliced

Fresh Rosemary - 2-3 branches

1 Baguette sliced

5 tablespoons of Creme fraiche

1 lemon + zest

3 tablespoons butter

1 teaspoon Hickory Smoked Sea Salt

1 teaspoon Kampot Peppercorns

Let's Cook!

1. In a large pan, cook Prosciutto over medium heat, until crispy. Remove Prosciutto.
2. Fill pan with olive oil, add rosemary. Heat over low heat for 5 minutes. Remove rosemary. Turn heat to medium, add sliced baguette. Cook until golden. Remove from oil dry on pepper towels. Spread creme fraiche over one side of baguette.
3. In a pot, bring wine to a boil then reduce medium. Add lobster to wine, steam 3-4 minutes. Remove, and reserve meat. Slice lobster into thin pieces.
4. In a small saucepan melt butter, add sage branches with stems and leaves. Cook for 2-3 minutes.
5. Plating:
6. On toasted baguette slices add thin layer of Creme fraiche, top with basil leaves add lobster, drizzle sage butter sauce with a squeeze of lemon juice, top lobster with Prosciutto. Garnish sliced basil leaves and micro greens.

