

# Dan Carberg

## Lobster and Corn Tartlets

### **Crust:**

28 oz store-bought tater tots, defrosted  
3 tbs. cornstarch  
1/8 tsp. cayenne pepper  
3 tbs unsalted butter, melted  
Salt and pepper

### **Filling:**

1 medium Vidalia onion, diced  
2 large ears of corn  
1 tbs. Old Bay seasoning  
4 tbs. unsalted butter, divided in half  
3-4 live lobsters, depending on size  
1 cup heavy cream  
1 cup parmesan cheese (plus more for tops)  
1 cup Mascarpone cheese  
3 eggs at room temperature  
¼ cup dry Vermouth  
1 tbs. fresh dill, chopped plus more for garnish  
salt and pepper

### **Salad:**

fresh greens  
juice of half a lemon  
1/2 tsp. sugar  
2 tbs avocado oil

### **Garnish:**

Creme fraiche and fresh dill  
Lobster claw, if for a special occasion

### **Instructions:**

- Preheat oven to 400 degrees
- Boil lobsters for 10 minutes and set aside to cool. Once cooled, remove meat, chop, and set aside.
- In large bowl, combine tater tots, melted butter, cayenne, salt and pepper and mash with hands
- Press into individual tartlet pans, or mini-springform pans, and bake for 30 minutes. Remove from oven. *(Everything from here and above could be done the day before and refrigerated)*
- Slice corn kernels off of the husks and set aside

- Sauté onions in half of the butter and salt and pepper until tender, and set aside to cool
- Sauté corn in remaining butter and Old Bay seasoning for 3 minutes on medium heat, and set aside to cool
- Whisk together cream, parmesan, Mascarpone, eggs, vermouth, season with salt and pepper and add fresh dill
- Portion evenly, the lobster, corn, and onions in tart shells, and spoon mixture until mostly full, into the potato crusts
- Top with remaining parmesan cheese
- Place pans on baking sheet, and bake for 25 minutes, or until set
- Cool until warm, or room temperature
- Make a lemon vinaigrette with the lemon juice, sugar, and avocado oil and lightly dress the greens
- Place greens on a plate, remove the each tartlet from its pan and place on greens.
- Garnish with creme fraiche, fresh dill, and a lobster claw (if a special occasion)

Makes 8 tartlets or 1 large tart