

Maïne Lobster Shortcake

(A Savory Take on a Maïne Classic)

(Serves 4)

Ingredient List:

3 Old Shell or 5 New Shell lobsters, steamed and picked
½ Fresh Lemon, squeezed and seeds removed
2 tsp Cream Sherry (Not Sherry Vinegar or cooking sherry)
2 tsp finely chopped fresh tarragon
Kosher Salt and Fresh Cracked Black Pepper, to taste

One package Krusteez Honey Cornbread prepared in large muffin tins
Salted butter

1-pint Heavy Whipping Cream
1 TBS Cream Sherry
¾ tsp Kosher Salt (approximate)

Directions:

Steam the lobster in 1-2 inches of water. Remove bands BEFORE steaming as they will impart flavor into the steaming water.

Pick lobster meat and chop into small pieces, saving aside one whole claw meat (one for each serving) for garnish

Place lobster meat in bowl, add the fresh lemon, cream sherry, tarragon and toss well. Add Salt and pepper to taste. Refrigerate for at least an hour. This will bring out the lobster flavor.

Prepare the Cornbread according to package directions and cool completely. Before serving, cut in half horizontally so you have one bottom and one muffin top. Brown the cut side in butter. I like to use a cast iron griddle for this, giving it a nicely browned and crisp toast.

Whip the Cream until ALMOST whipped butter consistency (like frosting). Watch closely as it can turn to butter pretty quickly from this stage. Cream should hold its shape well. Add the cream sherry and kosher salt and taste. You want the whipped cream to have just a slightly salted taste. You can always add, you can't remove...Place the whipped cream in a frosting bag with a large tip. Refrigerate

Assembling your Shortcakes:

Place one toasted muffin bottom on plate. Pipe on the whipped cream. Spoon on ¾ of the lobster meat, allowing some to spill over the muffin bottom. Pipe on more whipped cream. Place muffin top on an angle. Garnish with one claw and a couple of tarragon leaves or chive flower.

I like to serve this with a salad of crisp finely sliced romaine, very thinly sliced red onion, and sliced strawberries dressed in a good EVOO and balsamic.

Pairs well with a chilled Pinot Gris, Dry Rose, Session Beer or pink lemonade.

Enjoy!

