

Chawanmushi

Lobster poached in beurre monté, served with kaiseki-style egg custard

Makes about 12 tacos

Ingredients

Main ingredients

6 dried shiitake mushrooms, whole, rehydrated, then julienned

1/2 cup dashi

4 Pete and Gerry's Organic Eggs

2 tbsp. carrot, diced

2 tbsp. scallion, thin chiffonade

2 tbsp. mirin

2 tbsp. soy sauce

2 shiso leaves, julienned

2 tbsp. shallots, fried

4 tsp. smoked trout caviar

2 whole lobsters, steamed and shelled

For the beurre monté

1/4 cup water

1 bay leaf, whole

1 lb. cold butter, cubed

1 tsp. vanilla Extract Co. lemon flavored vanilla extract

Special equipment

This recipe requires lidded ceramic ramekins that can handle 145 to 165 degrees F of heat, or comparable small, 12 oz. lidded cooking containers.

Preparation

We'll be working with cooked lobster later on in the recipe, so you'll want to cook yours before you start preparing anything else.

Boil your lobster tails in salted water for about four minutes, and claws for about seven minutes. Remove the meat from the shells, dice, and set aside.

We're also working with dried shiitake mushrooms that you'll need to rehydrate whole, then julienne before you add them to the recipe.

Finally, we'll want to use fried shallots for this recipe, and it'll be a good idea to do so ahead of time.

Prepare the egg custard

Whisk two eggs in a large bowl. Add soy sauce, dashi, mirin, scallions, diced carrot, and julienned shiitake mushrooms. Continue to whisk until everything is well-combined.

Ladle the mixture into your ceramic ramekins, filled about halfway, and place the lids on. Place in a water bath (in a large saucepan), with the water held between 145 and 165 degrees F. Cook for 25 to 30 minutes.

Later, when you pull the ramekins out of the water, you'll know it's done if the custard is nicely set, and the mushrooms drawn toward the top.

Make the beurre monté

Prepare this while the egg custard is cooking.

Add 1/4 cup of water and one bay leaf into a saucepan, and bring to a boil. Whisk in the cold butter, a few cubes at a time, slowly adding more and more.

Once all the butter is whisked in, hold the sauce at a steady temperature, but not boiling or simmering. Add vanilla extract.

Add cooked, chopped lobster and stir into the beurre monté.

Finish the dish

Pull the ramekins containing the egg custard out of the water bath, and remove lids. Add poached lobster on top. Add smoked trout caviar, fried shallots, and julienned shiso leaf.

Husk your corn and cut each ear into 2 pieces. Grill on a skillet, planxa, or grill for 5-7 minutes, or until all sides are nice and charred.

Remove from the grill and add to a mixing bowl with the lime mayo. Add Cotija cheese and chile pequin powder.