

tru^{TV}

FAST FOODIES



FRIED LOBSTER TAIL WITH CORN BISQUE

CHEF JUSTIN SUTHERLAND

INGREDIENTS

1 Lobster Tail
1 Cup Potato Starch
4 Cups Corn Kernels
2 Shallots
4 Cloves Garlic
2 Cups Lobster Stock
4 Tablespoons Butter
2 Russet Potatoes
Chili Oil

DIRECTIONS

Sauté shallot and garlic in butter, add corn and lobster stock cook 30 min then puree until smooth and mount with butter.

Poach lobster tail 30 seconds then remove meat from tail.
Cut into 1in pieces dredge in starch and fry for 1 min.

Slice potatoes 1/2 in thick and sear on 1 side add lobster stock to pan and cook until tender.

Serve potato and lobster over corn bisque topped with chili oil.