

# Keahole Lobster

## SECRETS FROM OUR KITCHEN

*From our kitchen to yours ...*

*Keahole lobster is one of the most popular dishes at Pahu i'a. We're pleased to share the recipe, so you can enjoy a little taste of Hualalai at home.*

### INGREDIENTS AND PREPARATION

#### *For the Lobster*

6 x 1 ½ lbs Keahole (or Maine) lobsters (lightly steamed, chilled and removed from shell)

Beurre monte (emulsified butter used for poaching)

Corn puree

6 oz Baby fennel, blanched

Creamy snap pea rice

3 oz Sugar snap peas

1-2 Fresh-squeezed lemons

12 ea Corn shoots

12 ea Pea shoots

#### *For the Buerre Monte*

1 ½ c Butter, chilled, cut into 16 pieces

2 tbsp Water

In a stainless steel bowl over a double boiler, add the water and whisk the butter one tablespoon at a time until all combined

Hold at 180 degrees

#### *For the Corn Puree*

3 cleaned corn husks, poached in vegetable stock

Remove corn kernels from poached husks, puree the corn with some of the stock, (for more flavor, scrape the pulp from along the core using the back of a knife)

Add 2 tbsp butter to the puree

Add salt and white pepper to taste

#### *For the Creamy Snap Pea Rice*

1 ½ c Short-grain rice

1 tsp Olive oil

½ c Sake or white wine

1 ¾ c Water

¼ c Maui onion, diced

1 tbsp Marscapone cheese

1 tbsp Butter

Saute rice and onions until translucent, deglaze with sake or wine, reduce a bit

Add water and cook until 75% done

Add cheese and snap pea puree

Finish with butter and season to taste, cook until desired doneness, add more water if necessary

#### *For the Creamy Snap Pea Puree*

1 c Snap peas, strings removed

½ c Spinach

1 tbsp Parsley

Water, as needed

Quickly blanch snap peas, spinach and parsley and drop in ice water to stop cooking

Drain well when cool

Blend all ingredients together and hold

#### *To Finish Lobster*

Poach the shucked lobsters in the butter mixture at 180 degrees until cooked through (8-10 minutes)

#### *For Each Plate*

Smear 1 tbsp of corn puree on one side of plate, top with lobster claws and drizzle with buerre monte, a fresh squeeze of lemon and garnish with corn shoots

On the other half, start with 2-3 tbsp of creamy snap pea rice, top with a lobster tail (split), drizzle with buerre monte, a fresh squeeze of lemon, garnish with pea shoots

*Bon appétit!*

