



Lobster Ceviche

pt1

Gaggenau Appliances: Combi-steam oven
Makes: 4 servings

In his second recipe for lobster, Chef Cantu combines gently steamed lobster tails with Saffron Aguachile made with Tomato Water and Fresno Chile Oil to create a flavor enhanced ceviche.

The sweet and tart flavor profile is matched with the slightly spicy Fresno chiles with sliced kumquat and trout roe providing the finishing touches.

The Amabito No Moshio called for in the Aguachile, is a unique flavored Japanese seaweed salt and can be purchased online.

For the lobster:

4 4-6 oz lobster tails

Tomato Water:

2 lbs ripe tomatoes

Saffron Aguachile:

1 ¼ cups (300g) tomato water
1 tsp (5g) strands saffron
⅓ cup (25g) white soy sauce
¼ cup (50g) orange juice
¼ cup (50g) lemon juice
⅓ tsp (1g) Amabito No Moshio
¼ tsp (1g) salt
2 kumquats
1 tbsp (15g) Fresno chiles

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For the lobster:

Heat the Combi-steam oven in the Steam Mode, 100% Humidity + 212° F.

To prepare the lobster tails, cut a straight line down the top of the shell to the tail with sharp kitchen shears. Turn the lobster over and press firmly with both thumbs in between each vertebrae to release the meat. Turn the tail over, gently lift the lobster tail out of the shell using your fingers to separate the meat from the shell. Remove the mud vein and push the shell together so the meat rests on the shell.

Place the lobster tails in the perforated pan. When the oven comes to temperature, slide the pan in the oven and set the timer for 4 - 6 minutes depending on size. Remove the tails, place in a bowl and cover with ice to prevent continued cooking.

Tomato Water:

Blitz the tomatoes in a food processor until chunky and broken up. Pour the chunks into a cheesecloth lined metal strainer that fits over a bowl. Allow to drain overnight covered in the refrigerator.

Saffron Aguachile:

Mortar the saffron strands with a small amount of the tomato water to bloom. Combine all the ingredients in a blender and pulse lightly. Set aside to steep for 20 minutes before straining through a Chemex coffee filter, season with salt and reserve in the refrigerator.

Continued in pt 2 ▶

Lobster Ceviche

pt2

Fresno Chile Oil:

1 cup (240g) grapeseed oil
¼ cup (50g) Fresno chiles with seeds
2 each Guajillo chile
1 tsp (4g) salt

For the Garnish:

2 kumquats
1 oz (28 g) trout roe

Fresno Chile Oil:

Heat the oven in the Convection mode 340° F. Place the Guajillo chiles on a small baking tray and toast until fragrant. Blend the Fresno and Guajillo chiles with the oil to break the chiles down but take care not to emulsify the mixture. Pour the mixture into a small saucepan and heat at a low temperature until the oil reaches 120° F. When cooled, the chile oil can be stored in the refrigerator for 2 weeks.

To serve the Ceviche:

Slice the lobster tails into 3 sections. Place in a shallow bowl and add a few spoonfuls of the chilled aguachile. Garnish with the sliced kumquat, a little trout roe, thinly sliced Fresno chile and a drizzle of Fresno chile oil.