



# Lobster Tacos

## pt1

Chef Cantu has shared two recipes featuring lobster that showcase his expression of contemporary Mexican cuisine with stunning results. Striving for dishes that are amazing and delicious, while respecting the heritage and ingredients of Mexico, is at the core of these recipes.

Each preparation is served with several sauces so advance preparation is key, however these sauces once prepared can be used to enhance other foods within 4 days of being made.

For the lobster tacos, which are made regularly at his restaurant in various fashion, every bite needs to be perfect! Served with Chili de Arbol Salsa and Citrus Chile Jam and marinated with the Recado Rojo on homemade tortillas, these lobster tacos burst with flavor that is enhanced by the fresh orange and herb garnish.

The lobster tails can be broiled in the Convection or Combi-steam oven.

### For the lobster:

4 4-6 oz lobster tails

Gaggenau Appliances: Convection oven or combi-steam oven  
Serves 4

### For the lobster:

Select the Broil with Circulated Air mode, Convection oven 475° F, Combi-Steam oven 450° F. Line the blue oven tray or solid stainless pan with foil.

To prepare the lobsters, 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 on the prepared oven pan, brush or spray the lobster tails with a little oil and brush with the recado rojo sauce. Slide the pan into the upper part of the oven, close to the broil element and cook for 4 - 5 minutes, until slightly charred.

### To Serve the Lobster Taco:

Slice the lobster tails and arrange the slices on a cooked tortilla, place a large dot of chile de arbol salsa and smaller dot of the citrus chili jam in the middle of the arbol salsa, finish with supremes of each orange. Add a squeeze of fresh lemon juice and some finishing salt to the lobster before serving and garnish with wood sorrel and citrus lace.

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# Lobster Tacos

## pt2

### Chile de Arbol Salsa:

2 Roma tomatoes  
4 garlic cloves  
¼ white onion  
2 chile Arbol, deseeded  
2 chile Puya, deseeded  
1 cup (240g) grapeseed oil

### Citrus Chile Jam:

1 ½ cups (375g) orange Juice  
½ cup (10g) fermented Aji Lemon (found in Latin food stores)  
¼ cup (50g) ferment brine  
1 cup (200g) sugar  
2 tbsp (18g) apple pectin  
½ tsp (1g) grated nutmeg

### Recado Rojo:

1 tsp (5g) dried oregano  
⅓ cup (85g) annatto seeds  
¾ tsp (4g) allspice  
1 tsp (5g) black peppercorns  
½ tsp (2g) cloves  
½ tsp (2g) cinnamon stick  
1 cup (240g) orange juice  
⅓ cup (90g) tamari  
1 tbsp (10g) fermented Aji Lemon  
Scant ¼ tsp xanthan gum

### Hickory Gold Tortilla:

1 cup (200g) Hickory Gold Masa or other Heirloom Masa  
2 oz (25g) duck fat  
1 tsp (5g) kosher salt

### Chile de Arbol Salsa:

Heat the oven in the Convection mode 180° F. Chop the white onion, tomatoes and garlic into small dice and place on the blue oven tray. Add the dried chiles and grapeseed oil and toss to combine. Place the tray in the oven, angled lip facing forward and dehydrate for 1 - 1 ½ hours until the vegetables have softened. Strain the ingredients to separate the oil and transfer them to a blender. Blend on high until smooth, lower the speed to low and add ¼ cup of the oil to the mixture to emulsify. Pass the salsa through a fine mesh strainer and cool down over an ice bath. Store in an airtight container until ready to use.

### Citrus Chile Jam:

Combine the orange juice, aji peppers, brine, sugar and nutmeg in a small saucepan and bring to a gentle boil. Level 8 induction and level 8 on the small burner of the gas cooktop. Slowly whisk in the apple pectin, reduce the heat to level 4 and simmer for ten minutes.

Cool slightly then blend the mixture for a minute, pass it through a fine mesh strainer and cool over an ice bath. Store in an airtight container until ready to use.

### Recado Rojo:

Heat the oven in the Convection mode to 340° F.

Combine the spices on a small rimmed baking pan and toast for 8 - 10 minutes until fragrant.

Steep the toasted spices in the orange juice, add the tamari and fermented aji and blend on high for two minutes. Slowly add the xanthan gum to thicken, then pass through a fine mesh sieve and cool over an ice bath. Store in an airtight container until needed.

### Hickory Gold Tortilla:

Combine the masa, duck fat and kosher salt in a stand mixer and mix on low for 2 minutes.

Portion the masa into ⅓ cup measures and roll into balls. Flatten using a tortilla press. Cook the tortillas over medium high heat for approximately 1 minute each side. The tortillas can be heated in a pan on the gas or induction cooktop or directly on the Teppan Yaki or on the Electric Grill.

### For the Oranges:

1 each navel, cara cara and blood oranges, supremed and segments removed

### Garnish:

Wood Sorrel and Citrus Lace or substitute fresh Cilantro or Watercress