

LOBSTER CRÈME FRAICHE WITH VANILLA POD



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 Martin Wong Lee Zhang An

Formerly a conservation shop-house, Tess Bar & Kitchen is a drink-centric but food-centred concept with a focus on a modern interpretation of cocktails and food situated at 38, Seah Street. Represented by Lee Zhang An & Martin Wong.

- Sub Category Name
Food
Main Courses
- Recipe Source Name
Real High Tea 2014/15 Volume 1

Ingredients

LOBSTER CRÈME FRAICHE WITH VANILLA POD

- 400 – 500g Boston lobster
- 250g crème fraîche
- 3 nos vanilla pod
- 3 nos whole shallots, brounoise
- 2 lemon, juiced
- Salt & pepper to taste

Dashi Stock & Clam Jus Jelly

- 30g bonito flakes
- 100ml water
- 100ml clam juice
- 1 gelatine sheet

Methods and Directions

LOBSTER CRÈME FRAICHE WITH VANILLA POD

- Blanch lobster in hot water
- De-shell lobster. Chop into cubes to form lobster tartare. Pile tartare into mould.
- Mince Dashi jelly.
- Sprinkle Dashi jelly on tartare and season with garnish (mixed herbs).

Dashi Stock & Clam Jus Jelly

- Combine 30g bonito flakes to 100ml water.
- Bring water to boil, add 100ml clam jus till reduction is complete.
- To make jelly, strain clam jus (100ml clam jus for 1 gelatine sheet).

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