

## OMANI LOBSTER SLIDER



0 made it | 0 reviews



Sunil Kumar Puzhakkaldam Kulapura



Alpesh Dias

If your idea of perfect bliss is a mélange of fine restaurants that allows you to savour the exquisite flavours of Arabian food then some of the restaurants in this gorgeous oasis of luxury situated in the Sultanate of Oman is what you are looking for. Represented by Alpesh Dias & Sunil Kumar Puzhakkaldam Kulapura.

- Sub Category Name  
Combo  
Main Courses

- Recipe Source Name  
Real High Tea 2014/15 Volume 1

### Ingredients

#### OMANI LOBSTER SLIDER

##### Lobster Pattie

- 50g fish (Hummur)
- 30ml cream
- 1 egg white
- 3g salt
- 1g pepper
- 120g lobster cubes
- 15ml lobster bisque
- 20g bread crumbs
- 10ml brandy
- 0.5g thyme

## **Tomato Marmalade**

- 100g tomato concassé
- 20g chopped onion
- 2 leaves basil
- 45g sugar
- 5ml lemon juice

## **Dill Mayonnaise**

- 10g dill leaves
- 50g mayonnaise
- Salt, a pinch
- 2ml lemon juice

## **Seaweed Burger**

- 250g flour
- 7.5g yeast
- 5g sugar
- 5g salt
- 3.75g bread improver
- 35g egg, beaten
- 12.5g seaweed
- 87g water
- 5g sesame seeds

## **Methods and Directions**

### **OMANI LOBSTER SLIDER**

#### **Lobster Pattie**

- Blend the cream, fish cubes, seasoning, and egg white in a Robot-Coupe blender to form the fish base.
- Fold in the lobster cubes, brandy, thyme and bread crumbs to form a burger mixture.
- Shape into patties and grill on both sides until golden brown and finish in a preheated oven for 3 minutes.

## **Tomato Marmalade**

- Blanch the tomatoes, peel off the skin and chop into small cubes after deseeding.
- Sweat the onions in olive oil and add the tomatoes.
- Cook with sugar and water until a marmalade.

- Drop in few basil leaves and finish with lemon juice.

### **Dill Mayonnaise**

- Blend a few dill leaves to form a paste and mix with the mayonnaise.
- Balance the taste with lemon juice and salt.

### **Seaweed Burger**

- Mix in all the ingredients except the seaweed into a smooth dough and finally add the seaweed for the final mix.
- Roll into 18g balls and let it prove for an hour. Sprinkle some sesame seeds.
- Cook in a pre-heated oven at 210°C for 8 – 10 min until it turns the desired colour on top.