



LOBSTER PANCAKES WITH GRILLED FILET & CHAMPAGNE BUTTER

PREP TIME: 10 MINUTES

COOK TIME: 30 MINUTES

SERVES: 2

INGREDIENTS

LOBSTER PANCAKES:

- 6 cups dry pancake mix
- 1 (1-lb) lobster, cooked, meat removed, shells reserved
- 1 whole lobster, set aside to grill in the shell
- ½ cup canned creamed corn
- 1 tablespoons tarragon
- 1 tablespoons chives
- Zest of 1 lemon

GRILLED FILET:

- ½ cup whole milk
- Four 6 oz. (approx) filet mignon
- Olive oil
- Coarse salt & ground pepper

CHAMPAGNE BUTTER WITH CAVIAR:

- 1 teaspoon lemon zest, minced
- 3 tablespoons lemon juice
- 3 tablespoons champagne
- 1 tablespoon champagne vinegar
- 1 teaspoon shallots, minced
- ¼ lb. cold, unsalted butter, cut in small pieces

OVERALL GARNISH:

- 2 teaspoons minced chives
- 4 teaspoons caviar

DIRECTIONS

1. Cut lobster in half, add salt, pepper, olive oil. Grill, meat side down, for 6 mins.
2. Prepare pancake mix to package directions. Remove/cut lobster meat into morsels.
3. Fold lobster, creamed corn, chopped tarragon, chives & lemon zest into batter.
4. If too thick, whisk in more milk, 1 tbsp at a time. Do not over mix.
5. Season to taste with salt and pepper.
6. Heat a nonstick saute pan over high heat, brush with oil. Add ¼ cup of batter for each pancake. Fry about 1 min, or until dry around edges. Flip and fry for about 30 seconds until cooked through. **Continued...**





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DIRECTIONS *continued*

7. On preheated grill, take filets and liberally season with salt pepper, pressing firmly into filet.
8. Sear/grill filets on each side for 2-3 mins. Repeat for a total of 4-6 mins depending on desired temperature.
9. In small saucepan, combine orange juice, zest, champagne, vinegar & shallots.
10. Cook over medium heat until reduced by half.
11. Whisk in cold butter to form a thick creamy emulsion.
12. Prepare second lobster in its shell on grill, in same way as the first.
13. Slice filet and plate with lobster pancakes, alternating filet & pancakes, if desired.
14. Add half a lobster tail and one large claw in shell on top of each plate.
15. Spoon champagne butter on top.
16. Garnish with caviar and chives.



* See Sides for more details on these preparations