

LOBSTER WITH LOBSTER SAUCE

FOR 2 PACKS OF RAW CLAW AND KNUCKLE LOBSTER MEAT (SERVES 4)



INGREDIENTS:

- 2 packs** Clearwater Raw Claw and Knuckle Lobster Meat (227 g / 8 oz)
- 80 g** Butter
- 1 g** Fennel
- 1** Bay leaf
- 20 g** Minced shallot
- 125 g** Semi-dry white wine
- 10 g** Tomato paste
- 1 g** Paprika
- 100 ml** Cream

INSTRUCTIONS:

1. Thaw Clearwater Raw Claw and Knuckle Lobster Meat in a refrigerated environment at 32 to 39°F (0 to 4°C) for 6 to 24 hours.
2. Fill a pot with water. Cover the pot with a lid and heat until the water comes to a rolling boil.
3. Once the water has come to boil, place in the lobster meat.
4. Reduce the heat and simmer the lobster meat in the bag for 6 to 8 minutes.
5. Once cooked, allow the lobster meat to rest for 3 to 5 minutes and remove from bag. Use immediately or chill/refrigerate for up to 24 hours.
6. Drain remaining liquid from the bag and set aside.
7. Set a small sauté pan on medium heat.
8. Add 60 g of butter, fennel, bay leaf and minced shallot. Gently warm the mixture for approximately 5 minutes and until the shallots are translucent.
9. Add semi-dry white wine to the pan. Let it simmer for 3 minutes to allow the alcohol to cook off.
10. Whisk in tomato paste and paprika. Allow sauce to simmer for another 5 minutes.
11. To finish the sauce, whisk in cream and the remaining butter.
12. Strain the sauce to remove bay leaf and shallots.
13. Season to taste and serve with warmed lobster meat.



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committed to creating a sustainable
seafood future for generations to come.