

LOBSTER, POTATO & ROASTED CORN GRATIN



Featuring Kettle Cuisine's Lobster Bisque

INGREDIENTS:

- 1 cup Lobster Bisque
- 1.5 tsp Olive Oil
- 1.5 tsp Unsalted Butter
- 1 tbsp Shallots, finely minced
- 1 tbsp Dry Sherry
- 1 tsp Fresh Tarragon, minced
- 1.5 tsp Roasted Corn, kernels removed
- Sea Salt & Coarse Black Pepper to taste
- 1/2 lb Yukon Gold Potatoes, 1/8" sliced rounds
- 4 oz Lobster Claw & Tail Meat, cooked, chilled, diced
- 4 tbsp Seasoned Panko Bread Crumbs
- 1 tsp Butter, melted
- 1/8 tsp Lemon zest, grated

METHOD OF PREPARATION:

Lobster Sauce

1. Heat sauté pan over medium heat for 2 minutes
2. Add oil and butter and heat until foaming subsides
3. Add shallots and cook until softened (not browned)
4. Deglaze with sherry (off heat)
5. Return pan to heat and add tarragon and roasted corn
6. Add Kettle Cuisine Lobster Bisque, simmer until thickened slightly
7. Season with salt and pepper to taste and remove from heat

Gratin Assembly

1. Arrange potato slices in a spiral on the bottom of casserole dish, completely covering the base in a single layer
2. Arrange lobster evenly on top of the layered potatoes
3. Pour sauce over top of the lobster layer
4. Top with seasoned panko crumbs, spread evenly over the casserole
5. Bake at 350° for approximately 30 minutes, until potatoes are cooked and sauce is bubbling gently
6. Remove from oven and cool for 5 minutes before serving

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