



## LOBSTER & MANGO REMOULADE

SERVES 8-10

*The Russian River Valley Original*

### INGREDIENTS FOR THE LOBSTER:

4 ea. 1.5 # Live Maine Lobsters  
1 Carrot, peeled and sliced  
1 Onion, peeled and sliced  
1 leek cleaned and sliced  
6 sprigs thyme  
10 ea. Black Pepper corns  
4 ea. Bay leaves  
2 cups white wine  
1 gallon water  
1/2 cup salt

### INGREDIENTS FOR THE REMOULADE:

2 ea. Large Mangos, peeled and diced  
1 large Jicama, peeled and diced  
1/8 cup chopped Cilantro  
2 cups prepared Mayonnaise  
1/2 cup Mango Puree (use thawed mango sorbet if no puree is available)  
Seeds from 1 fresh Vanilla bean or 1 tsp good vanilla extract  
Salt and white pepper to taste  
Micro greens, or Mache lettuces for garnish

### DIRECTIONS:

Bring the Water, salt, wine and all of the herbs spices and vegetables to a full rolling boil. Add the Lobsters, making sure that they are completely submerged. Boil the lobsters for Approximately 9 minutes and then shock them in a Ice water bath until completely cool. Remove the Meat from the lobster tail, Claws and knuckles and dice. Reserve the lobster bodies for bisque, stock or another preparation.

In a Small bowl prepare the Mango Mayonnaise by combining the Prepared Mayonnaise with the Mango Puree and the Vanilla Bean. In a large mixing bowl combine the Lobster, Jicama, Mango, Cilantro, and 3/4 of the Mango Mayonnaise. Season with Salt and Pepper, adding more of the Mango Mayonnaise if needed. Arrange in a Ring Mold in the center of the plate, fill the mold with the Remoulade, using a squeeze bottle squeeze some of the remaining Mango Mayonnaise around the plate. Remove the mold and garnish with some lightly dressed micro greens, or Mache lettuces.