

LOBSTER SALAD WITH SPICY LEMON DRESSING (for 4)

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Nobu: The Cookbook (Nobuyuki Matsuhisa) - Kodansha International

INGREDIENTS:

For Spicy Lemon Dressing:

1/4 C (50 ml) lemon juice
1 TBS plus 2 teaspoons soy sauce
1/2 tsp finely grated garlic
1/4 tsp chili garlic sauce, passed through a sieve
1/2 tsp sea salt
A little freshly ground black pepper
4 TBS + 2 tsp grape-seed oil

For Lobster Salad:

1 fresh lobster
Sea salt
Vegetable oil for deep-frying
2 cloves garlic, thinly sliced
5 Shiitake mushrooms, stems removed
3 oz (80 g) assorted greens (baby spinach, mustard greens, lettuce OR pea sprouts)
1/4 C (50 ml) spicy lemon dressing

DIRECTIONS:

Dressing:

Combine all the ingredients except oil. When salt is fully dissolved, add oil.

Yield: 3/4 C (150 ml).

For salad:

1. Have ready large saucepan of boiling water (enough to cover the lobster) + bowl of iced water. Add pinch of sea salt to boiling water and scald lobster over high heat for 4 minutes. Plunge lobster into iced water, then remove the meat from the shell. Cut into bite-size pieces.
2. Bring about 1" (2.5 cm) of oil in small saucepan to 320°F (160°C) - deep-fry garlic slices till crisp.
3. Lightly grill mushroom caps.
4. Arrange salad greens, mushrooms + lobster on serving dish. Pour Spicy Lemon Dressing over all and decorate with garlic chips.