

# Coronation Lobster

Fresh Smoky Lobster with curried mayonnaise, mango, coriander & mint yoghurt, pilau rice crackers

Scarborough Festival of Food and Drink May 11th-12th 2019

## Serves 2 as a starter

1 Lobster, boiled and dressed  
1 ripe mango  
Pinch of caster sugar  
squeeze of lime  
1 tsp black onion seeds  
25g butter  
Oil for deep frying

## For the curried mayo

120g mayonnaise  
3 tsp curry powder  
2 tsp lemon juice

## For the yoghurt

120g plain yoghurt  
2 tsp chopped mint  
2 tsp chopped coriander  
2 tsp lemon juice

## For the pilau spice mix

1/2 tsp coriander seeds  
6 cardamon pods  
1 tsp cumin seeds  
8 cloves  
1 cinnamon stick  
2 bay leaves

## For the pilau rice crackers

1 dried rice flour spring roll wrapper  
sea salt flakes  
1 tsp pilau spice mix

## To smoke the lobster

1 small piece of lump wood charcoal  
Tin foil  
Dash of vegetable oil  
Blow torch

*For the curried mayonnaise*, mix all the ingredients together and spoon into a squeezezy plastic bottle

*To make the yoghurt dressing*, mix all the ingredients together and spoon into a squeezezy plastic bottle

*For the mango*, slice lengthways down both sides of the stone. Slice again into 3mm pieces and cut out 4 circles using a small round pastry cutter. Sprinkle with the caster sugar and a squeeze of lime juice, cover with cling film and set aside.

*For the pilau spice mix*, grind everything to a fine powder with a mortar & pestal. Remove any large pieces of seed pods that remain.

*For the rice crackers*, pre heat the oil to 180 and snap the crackers into long shards. Drop the crackers into the hot oil in small batches. They will puff up immediately and resemble cooked prawn crackers.

Remove from the hot oil using a slotted spoon or tongs and place on kitchen paper to drain. While the crackers are still hot, season well with the sea salt flakes and the pilau spice mix. Set aside.

*To warm/smoke the lobster tail*, place a shallow frying pan over a medium heat and add the butter and 3 tbsp of water. Heat until the butter has melted and the emulsion is coming to a simmer. Place in the 2 half lobster tails and gently simmer for 1 min.

Make a small receptacle from some of the tin foil and place the lump wood charcoal inside. Put this in the centre of the lobster tail pan and remove from the heat. Heat the charcoal with the blow torch until glowing, and add a dash of oil. It will start smoking straight away. Cover the whole pan, tightly with a sheet of tin foil and leave covered for 2 mins.

*To Plate*, place two mango discs at the top of the plate with a claw on one and a little pile of lobster meat on the other. Dot curried mayonnaise and the yoghurt around the plate. Carve the smoked lobster tails and place at the bottom of the plate. finish with plenty of the pilau rice crackers and a sprinkle of the black onion seeds.