

Truffle Shuffle

Maine Lobster Rolls

with Truffle Carpaccio

Mise en Place

Cutting board
Knife
2 medium mixing bowls

Large saute pan
Metal spoon
Zester, box grater, or microplane

Paper towel
Whisk
2 foil-lined sheet trays

Ingredients

2 russet potatoes
2 ounces canola oil
Balinese Truffle Salt, to taste
1 bunch chives
2 brioche buns

1 shallot
3 egg yolks
1 tsp Champagne vinegar
1½ teaspoons Dijon mustard
1 cup grapeseed oil

½ pound cooked Maine lobster
meat
1 lemon
2 tablespoons unsalted butter

How to Cook

1. Preheat your oven to 375F.
2. Wash and cut the potato into quarters lengthwise, then slice each quarter to make 3 steak fries.
3. Transfer to a mixing bowl along with half of the canola oil and a pinch of Balinese Truffle Salt. Toss to coat.
4. Spray the lined sheet trays with pan spray. Line the steak fries on the trays, leaving space between each fry.
5. Transfer to your oven to bake, rotating every 15 minutes, until cooked through and crispy, about 45 minutes in total.
6. Slice the chives.
7. Trim the sides of the brioche buns.
8. Peel and finely mince the shallot.
9. In a medium mixing bowl, whisk together the egg yolk, vinegar, mustard, shallot, and a pinch of Balinese Truffle Salt until frothy.
10. Very slowly drizzle in the grapeseed oil, whisking continuously, to make the aioli.
11. Chop half of the Truffle Carpaccio and whisk into the aioli. Taste and adjust the seasoning with Balinese Truffle Salt.
12. Use paper towels to pat the lobster dry. Coarsely chop any large lobster pieces. Add the lobster meat to a separate mixing bowl and stir in the aioli to taste, reserving any extra aioli for future delicious meals. Zest in the lemon and a squeeze of lemon juice to taste. Add a couple pinches of the sliced chives, stir to combine, and set aside in your refrigerator.
13. Heat a large saute pan over medium-low heat. Add the butter, and, once melted and foamy, add the brioche buns. Toast until GBD (Golden Brown & Delicious) on both sides.
14. To plate, split the lobster salad evenly between the buns, top with the sliced chives and slices of Truffle Carpaccio alongside the . Drizzle with a squeeze of lemon to finish!!