

Lobster Egg Roll with a Sriracha Sesame Aioli Served over a Spicy Kale Asian Slaw

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Egg Roll:

2- 1 1/4 lb lobsters, 1 bunch of chard, 2 to 3 parsnips, 2 to 3 stalks of celery, 1 to 2 cloves of garlic, two tsp of fresh ginger, two tbsp of low sodium soy sauce, two tbsp of mirin, 1 tbsp of sesame seed oil.

Spicy Kale Slaw:

One large bunch of Kale, 2 to 3 medium carrots, 1/4 cup of rice wine vinegar, 1 tbsp of low sodium soy sauce, 1 tbsp of mirin, 1/2 tbsp of sugar, 1/2 tbsp of sesame seed oil, 2 tsp of red pepper flakes, 2 tsp of sesame seeds, 1 tsp of salt, 1/2 tsp of pepper

Sriracha Sesame Aioli:

5 oz. of plain yogurt, 2 tbsp of mayo, 1/2 tbsp of sriracha sauce, 1 tsp of sesame seed oil, juice from a half of a lemon, 1/2 tsp of Old Bay, salt and pepper to taste

Egg roll:

1. In a large saucepan, steam the two lobsters in 3 to 4 cups of salted water for 12 minutes. Remove lobsters from the pan immediately and set aside to cool. Once cooled pick the meat from the tail, knuckles and claws of the lobsters. Rough chop or shred the lobster meat into small bite size pieces and refrigerate.
2. Next, roll the leaves of the chard, chiffonade them and then shred the parsnips and celery into long thin strips. Finely mince the garlic and ginger.
3. Heat a saucepan to medium high heat and add two tbsp of peanut oil. Add the garlic and ginger and sauté until translucent. Add the shredded carrots and celery along with the soy sauce, mirin, and sesame seed oil and sauté until tender. Remove the pan from the heat and fold in the chard. Refrigerate mixture.

Kale Slaw:

Rough chop a large bunch of kale into small pieces and shred the carrots into short thin strips. Add the vinegar, soy sauce, mirin, sesame seed oil, sugar, red pepper flakes, salt, and pepper. Stir the mixture and refrigerate.

Aioli:

Combine the yogurt, mayo, sriracha, sesame seed oil, lemon, Old Bay, salt, and pepper. Mix well, pour mixture into a squeeze bottle and refrigerate.

Final Preparation:

1. Place an egg roll wrapper on a plate in the shape of a diamond. Place your filling along with 1/4 ounce of lobster meat about 3/4 of the way down on the wrapper. Fold the end of the wrapper up over the filling and fold each side of the wrapper over. Roll the filling up to the top of the wrapper and wet the top end of the wrapper with water then fold the top over to close up the roll. Continue until you have used all the mixture.

2. Over medium heat, pan fry the egg rolls until golden brown. Cut the rolls diagonally and place on a plate over a bed of spicy kale slaw. Drizzle with the aioli and serve hot.