

Beech Ovens Recipe Library

Maine Lobster Truffle Burger

Name of dish: Maine Lobster Truffle Burger

Number of portions: 4



Recipe Courtesy of Chef Grant MacPherson, Scotch Myst.
<http://www.scotchmyst.com>

Photographer: Bill Milne

Burger:

16 ounces or 454 g Cooked Lobster Meat,
 Chopped
 4 ounces or 114 g Cooked Foie Gras
 ½ cup or 100 ml Heavy Cream
 2 tablespoon or 30 ml Red Onion Marmalade
 2 tablespoon or 10 g chopped chives
 Salt and Ground Black Pepper
 2 tablespoon or 30 ml Olive Oil

Red Onion Marmalade:

Yield: About 1/5 cup or 50 ml
 ½ Large Red Onion, Finely Chopped
 1/5 cup or 45 g Granulated Sugar
 2 tbsp Red Wine
 1 tbsp Red Wine Vinegar
 1 pc Small Red Chile, Seeded and
 Minced

Garnish:

Veal Jus
 Black Truffle Slices
 1 cup or 40 g Micro Celery
 Shaved Parmesan
 Extra Virgin Olive Oil
 Coarse Salt

Method:

In medium bowl, Combine Lobster, Foie Gras, Heavy Cream, Red Onion Marmalade, Chives, Salt and Pepper until well mixed. Shape mixture into 4 "Burgers", about 1 inch/2.5 cm thick.

In 12 inch/ 30.5 cm skillet over medium heat, warm oil. Add the Burgers, and cook 4 to 6 minutes or until cooked through, turning once only.

Presentation:

Place Lobster Burger in shallow bowl; Top with Veal Jus. Add Truffle slices, Micro Celery, shaved Parmesan. Drizzle with Extra Virgin Olive Oil, and sprinkle with Coarse Salt.