



**BUTTER POACHED LOBSTER with POACHED EGGS, SAUTÉED ASPARAGUS,  
HOLLANDAISE SAUCE and PUFF PASTRY VOULAUVANT**

Prepare Volauvants

Preheat oven to 375 F

Place a sheet of commercial, all-butter puff pastry on a lightly floured surface. Paint the sheet with an egg wash. Fold in half or layer with a second layer of puff pastry depending how many pieces you require. Cut out desired size and shape volauvants with a cookie cutter. Within the cut piece press a slightly small cutter halfway through the dough to score a rim. Chill for 20 minutes, arrange on parchment lined pan and bake until golden brown (about 15 minutes depending on size and shape). Allow to cool and scoop out center of dough and fill when ready to serve.

Butter Poached Lobster

4 pounds unsalted butter, clarified

4 to 8 Maine lobster tails

4 garlic cloves

4 lemons, juiced

Place lobster tails in a large pot and cover with the warm clarified butter. Add the garlic and poach on low heat until the shell turns color and the meat is cooked, about a half hour. Allow to cool briefly and remove meat from the shell. Slice the lobsters' tail meat about a quarter-inch thick or into bite sized pieces

#### Hollandaise sauce - Yields 2 cups

6 egg yolks

1 tablespoon lemon juice

½ teaspoon salt

⅛ teaspoon cayenne pepper (optional)

10 tablespoons (5 ounces) unsalted butter

Slowly melt the butter in a small pot. Add the egg yolks, lemon juice and salt into a blender. Blend on high until light in color, about 45 seconds. Turn your blender to low and slowly add the warm melted butter to yolk mixture. Blend for about 30 more seconds and taste. Adjust salt and lemon juice and briefly re-blend. Store in a warm spot until ready to use.

#### Sautéed Asparagus

1 pound asparagus, trimmed

1½ tablespoons olive oil

Kosher salt

Freshly ground black pepper

1 lime, juiced

1 teaspoon chopped fresh mint

Heat the oil in a wide sauté pan on medium-high heat. When the oil gets hot, add the asparagus and sprinkle with salt and pepper to taste. Cook for about 5 minutes until deep green and fragrant. Put on plate and top with lime juice and fresh mint.

### Poached Eggs

Fresh eggs

1 to 2 teaspoons white vinegar

In a medium sauce pan bring 2½ quarts of water to a slight simmer. Add the vinegar. Working with the eggs one at a time, crack them into a small cup, and gently drop the egg into the water and with a slotted spoon nudge the egg whites closer to the yolk. Each egg will take 2 to 3 minutes to cook. Remove egg with the slotted spoon and serve.