

BBQ Cornish lobster tail and skewer with rosehip glaze and fermented green tomato sauce.

Serves 2 mains or 4 starters

Provided by Mark Birchall

Lobster preparation

1 Native Lobster approx. 550g – 600g plus ingredients mentioned below

Start with a large pan of water, large enough to fit the lobster in. Using a temperature probe, bring the water up to 85°C and keep at that temperature. Peel and slice one onion, half a head of celery, 1 head of fennel, 1 bay leaf, small bunch of fennel, a handful of parsley and 10 black peppercorns.

To prepare the lobster, take a knife and cut through the centre of the head. Then using a towel, wrap around the tail and twist to remove the tail from the head. Remove any green coral.

Put a fork handle through the lobster tail to keep it straight whilst cooking.

Put the claws in the water when it reaches 85°C. Cook for 3 minutes. Then add in the tail and cook for a further 5 minutes.

Once cooked, take the lobster out of the water and let it rest for 5 minutes. After it has rested cool in the fridge.

Lobster skewer

250g pork shoulder, sinew removed and diced

Lobster claws and knuckles

50g ginger, peeled

50g red onion

12g garlic, chopped

2g chilli powder

2g garlic powder

2g garam masala

1g fenugreek powder

1g black pepper

5g rapeseed oil

5g lime juice

3g salt

Crush the onion and ginger then combine with the garlic and pork in a bowl. Crushing the onion and ginger will release the juices which will tenderise the pork during marinating.

Mix the spices with the oil and lime juice to create a paste, then add to the pork with the salt. Marinate for minimum of six hours, or overnight.

Grind the mix in a mincer then add the chopped lobster claw and coriander.

Mould onto skewers and refrigerate for a couple of hours to firm up.

Brush with oil and grill for 3/4 minutes on each side then glaze with the rosehip before serving.

Green Tomato Sauce

Tomato water

500g tomatoes – including trimmings

1 dash of tabasco

20g basil

50ml orange juice

Pinch of salt

25ml water

25g sugar

25g white wine vinegar

Blend all the ingredients to a coarse paste then strain through a cloth. You will be left with a clear liquid. Reserve.

To finish the sauce

500g tomato water

50g baby spinach

100g green tomatoes

¼ tsp citrus kosho paste

1 tbsp tomato dashi

¼ tsp xanthan gum

Blend the all of the ingredients apart from the xanthan gum until smooth then pass through a fine sieve. Next with a hand blender mix in the xanthan gum and discard any foam.

Rosehip glaze

200g rosehips

150g water

1 x lemon zest

5g fresh ginger

25g sugar

1 x cardamom

Bring to the boil and simmer until soft. Infuse for 12 hours then strain off. Reduce the liquor to a thick glaze and season with a touch of chardonnay white wine vinegar reserve.

Garnish

Heritage Tomatoes:

8 x Strabena tomatoes

8 x Tomagino red cherry tomatoes

8 x Yellow cherry tomato

8 x Orange cherry tomatoes

2 x Aurea Coeur de boeuf tomatoes

Take the Baby Heritage Tomatoes and discard any green stems/leaves, then use a small sharp knife to cut out the eye of the tomato (where the stalk meets the fruit).

Place 10 tomatoes at a time on the cooling rack and blowtorch the skin so it blisters and peels off. This should take no longer than 5 seconds per tomato.

When they have all been blowtorched the tomato skin should easily peel off. Do not refrigerate.

Dish assembly

BBQ the lobster tail on Kasai Grill, then glaze with the rosehip, serve alongside the lobster skewers and the tomatoes.