

FOXWOODS FOOD & WINE FESTIVAL

RICHARD GARCIA

MAINE LOBSTER, CAVIAR AND TRUFFLE CREPE

Makes 10–12 crepes

INGREDIENTS:

1 cup organic flour
1 cup whole milk
3 cage-free eggs
1 tsp. plus a pinch sea salt
1/3 cup mayonnaise
1 pound celery root, peeled and shredded
1/4 cup cornichons, finely chopped
1 tsp. cornichon juice
1 tsp. fresh lemon juice
1 Tbs. truffle oil
30 grinds black pepper
8 oz. Maine lobster, shelled
2 Tbs. black truffle (approximately 1/2 ounce), grated
4 oz. rainbow trout caviar

DIRECTIONS:

To make crepes, put flour, milk, eggs, and pinch of salt in blender and combine thoroughly. Pre-heat non-stick 8" sauté pan on medium heat. Pour small amount of batter into pan and tilt, spreading batter thinly and evenly across bottom of pan. Cook until edges begin to release, turn and cook for one minute more. Set aside and allow to cool. Once cooled, crepes can be stacked for storage.

To prepare filling, add mayonnaise to celery root and mix until completely incorporated. Add cornichons, cornichon juice, lemon juice, truffle oil, salt and pepper and combine thoroughly. Taste for seasoning. Add lobster meat and grate 1 Tbs. truffle with microplane into mixture. Mix thoroughly, taste and correct seasoning if necessary.

TO SERVE:

To serve, place 1/3 cup filling in center of each crepe. Spread mixture evenly from one end to the other and roll into tube. Slice into bite-sized pieces and garnish with trout caviar and remaining shredded black truffle.