



## Cantonese Lobster and Pork

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Ardent  
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### Cantonese Lobster

2 tablespoons water  
1 large lobster tail, de-shelled, cleaned  
2 ¼ cups chilled Wüthrich 83% European Style Butter, diced

### Pork

2 pounds pork shoulder  
1 tablespoon chopped parsley  
1 cup chopped carrots  
2 tablespoons chopped onion  
1 tablespoon lime juice  
1 teaspoon salt  
2 tablespoons chopped celery  
16 cups chicken stock  
1/4 cup Panko bread crumbs  
1 large egg  
All-purpose flour, as needed for breading  
Soybean oil for frying

### Lobster Sauce

1 tablespoon black bean paste  
2 teaspoons oyster sauce  
2 teaspoons soy sauce  
1½ tablespoons sesame oil  
10 garlic cloves  
½ cup shallots  
2 tablespoons orange zest  
1 tablespoon chopped cilantro, optional  
1 teaspoon gochuchang (chili peppers and miso)  
1 tablespoon ginger  
¼ cup dry sherry  
4 cups seafood stock

1 tablespoon Wüthrich 83% European Style Butter  
1/4 cup French green beans  
1 teaspoon chopped scallion  
1 teaspoon chopped cilantro, optional  
1 medium raw quail yolk



Over medium heat, in a deep heavy skillet add water. Stir in butter slowly; melt; hold at 140°F. Add lobster to butter mixture, let cook for 10 minutes. Set aside.

In a large stock pot over medium heat, add pork shoulder, parsley, salt, carrot, onion, lime, chicken celery and stock; simmer 8 hours. Cool. Separate pork shoulder meat and fat into two separate bowls. Cover ½ of sheet pan with plastic wrap, place one row of fat, one row of meat, and additional row fat right next to meat. Roll into a log shape. Chill overnight.

Set up three medium size bowls for breading station- with egg, flour, and panko bread crumbs in each bowl. Slice the pork log into 1 inch slices. Flour, egg and panko each piece of pork. In a 350°F deep-fat- fryer with oil added, drop each pork slice into oil, fry until golden brown. Place on pan with paper towel to absorb oil. Keep warm.

Lobster Sauce- In a large sauce pan, add all ingredients except sherry and seafood stock. Reduce by 80%. Deglaze pan with sherry, add lobster stock. Reduce by half. Set aside.

In a small fry pan, add butter; melt. Add French beans, sauté. Once the beans, are heated through, add scallion and 1 teaspoon cilantro.

To plate: Place hot lobster tail, (standing up) spoon beans next to lobster, place one hot fried pork medallions next to beans. Place yolk on top of pork. Spoon lobster sauce over beans. Serve immediately.

The extra pork medallions keep for another course.

Yield: 1 serving

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