RPM ITALIAN®

MAINE LOBSTER CAPRESE

Yield: 4 Servings



INGREDIENTS

1–1¼ lbs. Maine lobster

1 ball of bufala mozzarella

6 cherry tomatoes, halved

4 fresh basil leaves

½ tsp. Aged balsamic vinegar (at least 18 years old), for drizzling

Pinch of sel gris (French sea salt), to taste

Pinch of fresh ground black pepper, to taste

METHOD

1. Bring a large pot of salted water to a boil.
2. Set a timer for 12 minutes. As soon as the timer begins, place the lobster in the pot.
3. While the lobster is boiling, prepare an ice bath.
4. When the timer ends, immediately transfer the lobster to an ice bath to stop the cooking.
5. Once lobster is cool enough to handle, carefully remove the meat from the tail and knuckles using kitchen shears. Use lobster crackers to remove the meat from the claws.
6. Discard the shell and gently set the lobster meat aside.
7. Place the bufala mozzarella ball in the center of a deep-well plate.
8. Slice the lobster tail into three equal pieces and arrange them around the mozzarella.
9. Alternate pieces of claws, knuckles, and halved cherry tomatoes in a half-moon shape around the mozzarella.
10. Season the mozzarella with freshly ground black pepper and a sprinkle of sel gris.
11. Garnish with fresh basil leaves and drizzle of aged balsamic vinegar.

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