

# **Good Herb: Recipes courtesy of John Hoffman, Executive Chef, Keswick Hall**

## **Roasted Lobster in Red Curry, White Asparagus and Herbs**

### **For the lobster: for 1 portion**

1 ¼ lobster, blanched, tail removed and split in ½ in the shell, claws and knuckles shucked with salt, pepper and extra virgin olive oil.

Roast lobster shell side down in a hot saute pan with extra virgin olive oil until just cooked. Use a fork to loosen tail meat from the shell while still leaving attached.

### **For the curry base:**

#### Set 1

380 grams coconut milk  
100 grams coconut water  
½ gram coriander seed  
½ gram white pepper  
2 each cardamom  
6 grams kaffir, bruised  
12 grams ginger, sliced thin  
48 grams lemongrass, bruised and sliced thin  
9 grams galangal, sliced thin

#### Set 2

139 grams crème fraiche  
75 grams yogurt  
8 grams salt

Combine set 1 in a pressure cooker and cook for 1 minute. Release steam. For 354 grams season with set 2.

### **For the fresno puree:**

172 grams red bell pepper, torched, peeled, seeded, and sliced 1 inch  
20 grams red finger chili, torched, peeled, seeded, and sliced thin  
26 grams red fresno chili, torched, peeled, seeded, and sliced thin  
7 grams ginger, sliced thin  
2 grams red thai chili  
3 grams dried red thai chili, seeded and rehydrated  
11 grams fish sauce  
15 grams lime juice

Combine in a vita prep (blender) and blend until completely smooth. Cool over ice and reserve.

**For the asparagus:**

Cut off and discard the bottom 1/3 of asparagus, then peel from the tip down.

400 grams peeled jumbo white asparagus, cut into 2 inch long pieces  
2 liters water  
20 grams salt

Before service, combine all and bring to a simmer. Place a plate on top of the asparagus to ensure they are totally submerged, then poach until the asparagus is totally tender. Hold warm in the cooking water.

**To serve: for 1 portion**

1 each cooked lobster  
1 ounce base  
1 ounce fresno puree  
90 grams white asparagus  
Chervil pluche, dill pluche, micro cilantro, and micro cress

Arrange lobster in a hot entrée bowl. Scatter with the white asparagus then the herbs. Serve sauce on the side to be poured tableside.

## **Charred Duck Breast, Kanzuri Emulsion, Strawberry Consommé and White Asparagus**

**For the marinade:**

400 grams whole grain mustard  
350 grams suze liqueur

Place puree in vita prep (blender) to coarse paste.

**For 1 portion of the duck:**

1 each 180 grams duck breast, scored  
20 grams marinade  
Salt and black pepper

Marinate duck for 2 hrs prior to cooking, then smoke. Season duck with salt and black pepper and cook skin side down in a smoking hot pan until skin is rendered crispy and duck is medium to medium rare.

Let rest for 5 minutes before serving.

**For the strawberry vinegar:**

230 grams red wine vinegar  
200 grams strawberries, washed, cut ¼ inch thick

Combine in a small pot and bring to a simmer; let simmer slowly for 1 minute. Remove from heat and let cool at room temp. Pass through a chinois.

**For the strawberry ginger-consomme:**

Set 1

690 grams ripe strawberries, washed, sliced ¼ inch thick  
250 grams sugar  
420 grams water  
135 grams young ginger, peeled, rough chopped  
13 grams habanero, seeded and ribbed  
24 grams orange peel, pith removed

Set 2

25 grams salt  
400 grams strawberry vinegar

Combine set 1 in a small pot and bring to a simmer; simmer slowly with a lid for 2 minutes. Let it cool at room temp, then pass through a chinois: for 900 grams yield, season with set 2.

**For the asparagus:**

Cut off and discard the bottom 1/3 of asparagus, then peel from the tip down.

800 grams peeled jumbo white asparagus  
1500 grams water, hot tea water dispenser  
30 grams salt

Place asparagus in a deep hotel pan and season with salt. Pour hot tea water over it and cover with plastic wrap and two foil. Cook in a 235 degree oven for 1 hour and allow for carry over. Unwrap and cool in a walk-in.

**For the spice mix:**

35 grams aleppo chili powder  
10 grams strawberry powder  
20 grams sesame seeds  
10 grams iranian rose pedals  
2 grams green szechuan powder  
10 grams coriander

**For the spiced-honey:**

150 grams honey  
20 grams spice mix  
15 grams kanzuri

Combine all and keep warm.

**For the kanzuri emulsion:**

Set 1

250 grams soy milk  
15 grams red wine vinegar  
10 grams fresh lemon juice  
120 grams fresh orange juice  
10 grams salt  
5 grams garlic  
16 grams aleppo chili powder  
20 grams kanzuri  
5 grams dried rose  
2 grams guar

Set 2

150 grams safflower oil  
30 grams extra virgin olive oil

Combine set 1 in vita prep (blender) and puree until smooth. Let it sit for 5 minutes. Emulsify with the set 2.

**To serve, for 1 portion:**

½ each marinated duck breast  
1 each white asparagus (warm with poaching liquid)  
8 grams kanzuri emulsion  
5 each drops mustard oil  
30 grams strawberry consommé, warmed without boiling  
5 grams spiced honey (brushed on duck skin after cooking)  
Strawberry powder, sea salt, micro red sorrel

Arrange asparagus and emulsion as shown. Brush duck skin with kanzuri honey and spices. Serve consomme to be poured tableside.