Lobster roe

by Quique Dacosta

Main | Medium | 4 hours 30 minutes

This extravagant dish by Quique Dacosta is simply titled 'Lobster Roe', but contains well over a dozen different elements. The lobster is served with sea urchin, deep-fried snow fungus mushrooms, two different types of carrageenan and a creamy tomato and prawn sauce. In the restaurant, the whole dish is served in a combination of lobster shells and beautiful sea shells.

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Ingredients

METRIC | IMPERIAL

LOBSTER

5l sea water, plus extra for chilling the lobster
1 lobster, about 700g, with large pincers

SEA URCHIN

sea urchin, the restaurant uses Dénia sea urchina

AMERICAN LOBSTER BASE

200g of butter
200g of carabineros, chopped, small ones
4 lobster heads
2 garlic cloves, chopped
1 onion, finely chopped
1 carrot, finely chopped
1 leek, finely chopped
1l water
200g of tomate frito sauce
300g of single cream
salt

CREAMY LOBSTER ROE

sunflower oil, chilled
ice
0.4g of yellow food colouring, powdered type
2.5g of red food colouring, liquid type
2.5g of agar agar

CREAMY CODIUM ROE

sunflower oil, chilled
ice
1.5g of codium powder
1.2g of green food colouring, liquid type
2.5g of agar agar

MAYONNAISE

125g of aquafaba
300g of grapeseed oil
salt

LOBSTER GAZPACHUELO

0.8g of xanthan gum
salt

SHELLFISH CONSOMMÉ

5kg live mussels, purged
5l water
100g of kombu
150g of sea lettuce
150g of lemon, sliced
salt

SNOW FUNGUS

snow ear fungus, specifically Tremella fuciformis
salt

SHELLFISH GELÉE

1.6g of agar agar

TEMPURA CODIUM MUSHROOMS

200g of mineral water
5g of fresh yeast
150g of plain flour
80g of trisol (wheat dextrin)
2g of salt
2g of cane sugar
codium seaweed, trimmed so that it resembles coral
sunflower oil, for deep frying

MOSS

Irish sea moss
false Irish moss
sea water

GARNISH

caviar, from beluga sturgeon
lobster roe, boiled
codium seaweed, fronds only

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Method

1. Bring the seawater to the boil in a wide casserole dish and then turn down the heat

   5l sea water

2. Drop in the lobster and keep the mixture gently bubbling for 9 minutes

   1 lobster, about 700g, with large pincers

3. Remove, and then cool quickly in ice-cold seawater for at least 20 minutes
4. Carefully remove the whole lobster carcass and cut it lengthwise, and then into thick half medallions. Remove the legs and claws, taking care not to break them and remove all the meat. Make thick half medallions as you did with the body. Set aside the heads for the American lobster base
5. With the help of scissors, open the sea urchins and separate the tongues with a spoon. Put them aside, with a little of their filtered water, in a tupperware. To serve, drain on fish paper. We use 3 yolks per dish

   sea urchin, the restaurant uses Dénia sea urchina

6. Sauté the carabinero prawns and the lobster heads in the butter, then add the garlic and vegetables

   200g of butter
   200g of carabineros, chopped, small ones
   4 lobster heads
   2 garlic cloves, chopped
   1 onion, finely chopped
   1 carrot, finely chopped
   1 leek, finely chopped

7. Add the water and tomato sauce, bring to the boil and add the cream. Boil gently for 15 minutes and then leave to stand for a while

   1l water
   200g of tomate frito sauce
   300g of single cream

8. Strain through a fine chinois and strain again without pressing. Season to taste with salt

   salt

9. For the creamy lobster roe, add the oil to a bowl and place the bowl over ice

   sunflower oil, chilled
   ice

10. Mix 250g of the American base with the food colouring and the agar in a saucepan and bring to the boil whilst gently stirring with a whisk. Remove from the heat and leave to stand for 2 minutes

    0.4g of yellow food colouring, powdered type
    2.5g of red food colouring, liquid type
    2.5g of agar agar

11. With the help of a cooking syringe, drip drops of oil onto the cold oil and leave to set. Strain, and set aside
12. For the creamy codium roe, put the oil in a bowl over ice as above

    sunflower oil, chilled
    ice

13. Mix 250g of the American base with the codium powder, food colouring and the agar in a saucepan

    1.5g of codium powder
    1.2g of green food colouring, liquid type
    2.5g of agar agar

14. For them mayonnaise, emulsify the oil into the aquafaba. Season with salt

    125g of aquafaba
    300g of grapeseed oil
    salt

15. For the lobster gazpachuelo, bring 250g of the American base to a simmer and then remove it from the heat. Emulsify the xanthan gum into the sauce and then add 100g of the mayonnaise in several batches. Season to taste, cool and set aside

    0.8g of xanthan gum
    salt

16. Mix the mussels and water in a pot with a lid and bring to the boil for a few minutes until the mussels open and release all their water. Strain through a fine sieve

    5kg live mussels, purged
    5l water

17. Cover again, and bring to the boil together with the seaweed until boiled and then turn the heat off

    100g of kombu

18. Add the sliced lemon and stir a little. Leave to infuse for 5 minutes then strain through a chinois and pass through a cheesecloth, without any of the sediment. You will get approximately 6 litres. We add 20g of salt for each 6 litres we get

    150g of sea lettuce
    150g of lemon, sliced
    salt

19. Clean and wash the snow fungus thoroughly. Cut each one into 2-3 pieces

    snow ear fungus, specifically Tremella fuciformis

20. Blanch the snow fungus from cold, then wash again
21. Cook in the shellfish consommé in a covered pan for about 30 minutes (depending on the fungus). Once the fungus is cooked, chill it and then divide into portions. Set aside, with a little of the shellfish consommé
22. For the shellfish gelée, dissolve the agar in 500g of shellfish consommé, then leave it to set and break into pieces to serve

    1.6g of agar agar

23. For the tempura batter, first dilute the yeast in 100g of water and then add the other 100g of water. Mix the flour and the trisol together with the salt and sugar. Add the yeasty water bit by bit while mixing with a whisk so that you avoid any lumps forming. Ferment in a warm place for 1 hour

    200g of mineral water
    5g of fresh yeast
    150g of plain flour
    80g of trisol (wheat dextrin)
    2g of salt
    2g of cane sugar

24. Cut the codium into the shape of a coral and heat the sunflower oil up to 180°C for deep frying

    codium seaweed, trimmed so that it resembles coral
    sunflower oil, for deep frying

25. Using tongs, dip the codium in the tempura batter. Fry in the hot oil until crisp, then drain on absorbent paper. Set aside in a food dehydrator at 60°C until ready to serve
26. Cook each of the sea mosses separately in sea water for 10 minutes, then cool each of them quickly in ice-cold sea water

    Irish sea moss
    false Irish moss
    sea water

27. To serve, first put some shellfish gelée at the base of the plate. Then add the boiled lobster meat, the cooked snow fungus and the sea urchin. Top this with the cooked mosses and the raw codium. Top this with the two different creamy roes (lobster and seaweed), the boiled lobster roe and the beluga caviar. Finish with the tempura codium. Serve the lobster gazpachuelo in a separate shell

    codium seaweed, fronds only
    lobster roe, boiled
    caviar, from beluga sturgeon

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Quique Dacosta

A driving force behind produce-led dining in the autonomous community of Valencia, Quique Dacosta has revolutionised the region's dining scene, and is now spreading his influence further afield.

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