

# Chili-Glazed Slipper Lobster Tails with Fermented Black Bean Potato Cakes

*This dish was created for those of us who wish for more Asian-style dishes that incorporate the sweet taste of lobster. Man cannot live on shrimp with lobster sauce alone! And with a recipe like this at your disposal, why would you want to?*

YIELD – 4 servings

Bring 1 quart of the water to a boil in a large pot. Add the noodles and cook until they are tender, 8 to 10 minutes. Remove the noodles from the heat and set aside in a strainer during preparation of the vegetables.

Heat the oil in a wok over high heat. Add the garlic, ginger and ground peppercorns and cook, stirring for 20 to 30 seconds. Add the mushrooms, scallions, carrot and celery, season with salt and cook, stirring, until the vegetables are soft and tender, 1 to 2 minutes. Add the water chestnuts, hoisin sauce, stock, soy sauce and lime juice and bring the mixture to a boil. In a separate bowl, whisk together the cornstarch and the remaining water. Whisk the slurry into the vegetable mixture and bring it to a boil. Fold in the peanuts and noodles and cook, stirring, for 1 minute. Remove from the heat.

Heat a barbecue grill. Brush the exposed portions of the lobster tails with sweet chili oil and place on the grill. Grill until the lobster meat is cooked through, 6 to 8 minutes. Remove from the heat.

To serve, place a potato cake in the center of a round plate. Top the cake with a mound of hoisin noodles. Place 2 lobster tail halves upright, 1 inch apart from each other, on the border of the cake. Drizzle chili oil along the edge of the plate and serve.

## Fermented Black Bean Potato Cakes

YIELD – 4 servings

Heat the oil in a non-stick skillet over medium-high heat. Combine the potatoes, black beans, flour, crushed red pepper, salt and pepper together in a bowl. Form the mixture into 4 ½-inch thick round patties and place them in the skillet. Fry until golden brown, about 2 minutes on each side. Remove the cakes from the skillet. Drain the cakes on paper towels and serve.

1 quart plus 3 Tbsp water  
½ pound buckwheat noodles  
2 Tbsp canola oil  
1 tsp garlic, minced  
1 tsp ginger, minced  
½ tsp fresh ground black pepper  
½ tsp fresh ground pink peppercorns  
½ cup shiitake mushrooms, thinly sliced  
¼ cup scallions, thinly sliced  
¼ cup carrot, brunoise  
¼ cup celery, brunoise  
salt to taste  
¼ cup water chestnuts, thinly sliced  
½ cup hoisin sauce  
¼ cup beef stock  
2 Tbsp soy sauce  
1 tsp lime juice  
3 Tbsp cornstarch  
2 Tbsp peanuts, crushed  
4 6-ounce Australian slipper lobster tails, halved lengthwise  
¼ cup sweet chili sauce  
4 fermented black bean potato cakes (recipe follows)  
2 Tbsp chili oil (recipe on page 111)

3 Tbsp vegetable oil  
2 large Russet potatoes, peeled and shredded  
¼ cup fermented black beans  
½ Tbsp all-purpose flour  
½ tsp crushed red pepper flakes  
salt and fresh ground pepper to taste