



Executive Chef Scott Romano

Corn Dog Batter

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| 3 cups | corn meal |
| 1 cup | all-purpose flour |
| 1 tsp | baking soda |
| ½ tsp | salt |
| 1 ea | egg |
| 1 ½ | cup buttermilk |
| 1 ¼ | cup water |

Corn Dog Batter

Corn Dog Batter Preparation

1. Combine dry ingredients in a bowl, set aside
2. Combine wet ingredients in a separate bowl
3. Combine the dry ingredients into the wet ingredients, mix well to avoid lumps in the batter, set aside.
4. Wrap and place in the refrigerator until time to use

Lobster and Shrimp Mousse

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| 1.5 # | shrimp peeled and devained |
| 3.4 # | lobster meat, fully cooked roughly chopped |
| 2 ea | egg whites |
| 2 T | heavy Cream |
| 1 T | tarragon chopped |
| 1 T | chives chopped |
| 1 T | chervil chopped |
| 1 T | parsley chopped |
| 1 ea | zest of a full lemon |

Salt to taste

Fresh white pepper to taste

Lobster and Shrimp Mousse

Lobster and Shrimp Mousse Preparation

1. Lightly season the shrimp with salt and pepper, with the food processor running puree the shrimp. Now slowly add the egg whites then the heavy cream, puree until smooth.
2. Remove all contents from the food processor and place in a medium size mixing bowl. Fold in the lobster meat, all herbs and lemon zest with a rubber spatula.
3. Bring a large stock pot of water to 180°
4. Place one tablespoon of mousse into a piece of plastic wrap, seal tightly to avoid water seepage. Place the wrapped mousse in the 180° water for three minutes. Remove and "shock" into an ice water bath
5. Remove the poached mousse from the plastic, taste for seasoning. Adjust the remaining mousse mixture with salt and pepper as needed.
6. Cut a 10" piece of plastic wrap and lay it flat onto a clean countertop.
7. Fill a pastry bag with the mousse mixture, cutting a ½ inch hole at the tip of the pastry bag.
8. Pipe a solid tube of mousse along the edge of the plastic wrap then roll the mousse mixture tightly. The shape should represent a "tootsie roll or long hot dog".
9. Place the wrapped mousse in the 180° water and poach for 3 ½ minutes, remove and "shock" into the ice water bath.
10. After the poached mousse has completely cooled, remove it from the plastic wrap and cut into 1.5 inch pieces.
11. Pierce halfway, into piece of the mousse with a wooden skewer. Dip the mousse into the corn dog batter until completely covered.
12. Place into a 325° fryer until golden brown. Remove and place on a paper towel, additionally season with salt and pepper.



CHARLIE

PALMER

Enjoy!