

DUCKHORN VINEYARDS



NAPA VALLEY

Sweet Corn Custard with Lobster and Roasted Peppers

We are excited to feature this recipe from Chef Scott Cooper of Le Papillon in San Jose

Serves 6

- 8 ears corn
- 2 cups heavy cream
- 2 tablespoons sugar

- 6 egg yolks

- ½ teaspoon salt
- 2 tablespoons verjus (see note below)

- 1 10-ounce lobster tail
- 1 large red bell pepper
- 2 tablespoons extra virgin olive oil
- 1 teaspoon sherry vinegar
- Dill or chervil sprigs, for garnish



Scrape the corn off the cob and place $\frac{3}{4}$ of it in a saucepan with the cream. Heat slowly over low heat until it reaches a simmer. Meanwhile, juice the rest of the corn in a juicer (if a juicer is unavailable, simmer all of the corn kernels together). Add the corn juice, salt, sugar, and the verjus to the saucepan, and simmer for an additional fifteen minutes. Purée the mixture in a blender and strain through a fine mesh sieve. Cool in the refrigerator until well chilled. Note: Verjus is the tart juice of under-ripened grapes. It is available at gourmet specialty stores.

Whisk in the egg yolks, then pour the custard mixture into six, 4-ounce ramekins. Place them in a roasting pan and add boiling water to reach $\frac{3}{4}$ up the sides of the ramekins. Bake the custards in a 350-degree oven until they are just set (approximately 20-25 minutes). The custards should be still slightly soft in the center

In the meantime, roast the red pepper on a grill or over a gas flame until the skin is completely black. Set aside to cool. When it is cool enough to handle, peel, seed and cut the pepper into thin strips. Toss with the olive oil and sherry vinegar. Set aside.

Poach the lobster tail in simmering water until medium-rare, about five minutes. Remove from shell, season and slice into thin rounds. Toss the lobster with the red peppers. Adjust the seasoning with salt and pepper to taste.

To plate, top each custard with the lobster mixture, garnish with a sprig of dill or chervil and serve immediately.

Wine complement: Duckhorn Vineyards Napa Valley Sauvignon Blanc

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