

Lobster Nachos Recipe, Lamplight Lounge, Disney California Adventure Park

Serves 8 to 10

LOBSTER STOCK

Shells from 5 medium lobster tails

1 medium carrot, chopped

1 small celery rib, chopped

1 small onion, chopped

2 large garlic cloves, quartered

1 teaspoon canola oil

1/2 cup dry white wine

8 cups cold water

1 bay leaf

1/4 bunch parsley (stems only)

1 pinch red pepper flakes

TORTILLA CHIPS

3 cups canola oil (for frying)

48 (4 dozen) 6" corn tortillas

Salt in shaker

SEASONED BLACK BEANS

1 15-ounce can black beans

1 small bunch cilantro chopped

1 teaspoon ground cumin

1/2 teaspoon kosher salt

1/2 teaspoon ground black pepper

PICO DE GALLO

5 Roma tomatoes, diced

1/2 medium red onion, diced

1/2 bunch cilantro tops, chopped

1 teaspoon salt

1 1/2 tablespoons lime juice

1 serrano pepper, seeds removed, finely minced

SHREDED CHEESE

1/2 pound cheddar cheese

1/2 pound Monterey jack cheese

ROASTED GARLIC

2 large garlic cloves

Canola oil (to cover)

CHIPOTLE CREMA

1 1/2 tablespoons chipotle in adobo sauce

2 roasted garlic cloves

8 ounces sour cream

3 tablespoons manufacturing cream

1 pinch ground cumin

1 pinch ground black pepper

1/2 teaspoon salt

LOBSTER CHEESE SAUCE

3 poblano chiles, roughly chopped

1 teaspoon canola oil, divided

3 large garlic cloves

1 shallot, roughly chopped

1/4 stick butter

2 1/2 tablespoons flour

2 cups manufacturing cream

1 cup reduced lobster stock

4 ounces Oaxaca cheese, grated

2 cups grated sharp cheddar cheese

COOKED LOBSTER

4 tablespoons butter

5 medium lobster tails (meat only)

1/2 teaspoon coarse salt

1 pinch black pepper

1 lime, juiced and zested (1 tablespoon juice and pinch of zest)

FOR LOBSTER STOCK:

1. Preheat oven to 350°F.
2. Place lobster shells, carrot, celery, onion, and garlic on baking sheet with lip; coat with canola oil.
3. Bake for 35 minutes until lightly browned.
4. Carefully remove from oven and deglaze baking sheet with white wine.
5. Add baking sheet ingredients with liquid to large stockpot.
6. Add water, bay leaf, parsley, and red pepper flakes.
7. Bring lobster stock to boil over medium-high heat, then lower to medium low heat.
8. Let stock cook slowly until stock reduces by half, 60 to 80 minutes.
9. Carefully strain stock, reserving 1 cup for lobster cheese sauce.
10. Set aside. (May be made 2 days in advance, cover and refrigerate.)

FOR TORTILLA CHIPS:

1. Preheat frying oil to 350°F.
2. While oil is heating, cut tortillas into 6 pie-shaped pieces.
3. Once oil is hot, add tortillas in small batches for 2 to 4 minutes (frying times will vary).
4. Remove from fryer once chips are lightly browned, lightly season with salt.
5. Continue until all tortillas are fried and salted.
6. Set aside. (May be made 2 days in advance; store in sealed plastic bag.)

FOR SEASONED BLACK BEANS:

1. Rinse beans in colander until water runs clear.
2. Place beans in medium mixing bowl, mix in remaining ingredients until just combined.
3. Set aside. (May be made 2 days in advance; cover and refrigerate.)

FOR PICO DE GALLO:

1. Mix all ingredients except serrano pepper in medium bowl.
2. Add 1/2 serrano pepper, mix and taste; add additional serrano pepper until desired spiciness.
3. Set aside. (May be made 2 days in advance; cover and refrigerate.)

FOR MIXED CHEESE:

1. Grate cheddar and Monterey jack cheeses in medium bowl and toss together. Set aside. (May be made 2 days in advance; cover and refrigerate.)

FOR ROASTED GARLIC:

1. Remove tips from garlic cloves.
2. Add garlic to small pot and cover with canola oil.
3. Gently poach garlic on medium-low heat until lightly browned and soft.
4. Remove garlic and set aside for use in chipotle crema. (Save garlic oil in refrigerator for everyday cooking.)

FOR CHIPOTLE CREMA:

1. Purée chipotle and roasted garlic in food processor.
2. Add purée and remaining ingredients to mixing bowl and mix thoroughly.
3. Pour crema in squeeze bottle or plastic zip bag.
4. Refrigerate until ready to use. (May be made 2 days in advance; keep refrigerated.)

FOR LOBSTER CHEESE SAUCE:

1. Preheat oven to 350°F.
2. Lightly coat poblanos with 1/2 teaspoon canola oil, place on baking sheet; roast for 15 minutes.
3. Lightly coat shallots and garlic with remaining 1/2 teaspoon canola oil, add to poblanos on baking sheet; roast for an additional 25 minutes until caramelized.
4. Purée caramelized garlic, shallots, and poblanos in food processor until smooth.
5. Melt butter in large pot over medium heat.
6. Add flour to make a roux, stirring constantly until smooth and light golden brown, 4 to 5 minutes.
7. Add cream and bring to boil, stirring constantly; continue to stir and cook for 10 minutes.
8. Add reserved lobster stock and poblano purée; bring to simmer, stirring occasionally.
9. Slowly add Oaxaca and cheddar cheeses.
10. Stir constantly until all cheese is melted and sauce is smooth.
11. Set aside; hold warm.

FOR COOKED LOBSTER:

1. Ensure lobster meat is cleaned and veins removed.
2. Chop lobster in large bite-size pieces.
3. Heat butter in large sauté pan over medium heat.
4. Add lobster pieces, salt, pepper, lime juice, and zest to pan.
5. Once fully cooked (145F°), remove lobster pieces with a slotted spoon.
6. Set aside; hold warm.

TO SERVE:

1. Preheat broiler to 500°F. Spread chips on one large or 2 medium oven-safe plates. (Use a nice baking sheet if you do not have oven-safe plates.)
2. Layer with black beans, lobster cheese sauce, and mixed cheddar/jack cheese, ensuring to cover all chips.
3. Broil until cheese is melted, watching carefully, 2 to 4 minutes.
4. Carefully remove plate/sheet, add pico de gallo; top with lobster.
5. Drizzle chipotle crema and garnish with sliced serrano peppers (optional). Serve immediately.

CHEF'S NOTES: To cut down on preparation time, use restaurant-quality chips, pico de gallo and pre-shredded cheeses. But, if you have time, the homemade chips are the best!