



Maine Lobster & Corn Cakes with Sweet Chili Aioli

Ingredients

Lobster & Corn Cakes:

2 1/2 lbs. lobster meat,
fresh & cooked
6 ears corn shucked, cooked,
and removed from cob
1/2 tsp. Old Bay seasoning

2 cups Scallop Mousse

1 cup fresh bread crumbs

Scallop Mousse:

1 1/2 lbs. sea scallops
1/3 cup heavy cream
2 eggs

Sweet Chili Aioli:

1 cup crushed dried chilies
1/2 cup minced garlic
1 1/2 cups sugar
2 cups water
2 cups vinegar
mayonnaise

Method

Scallop Mousse:

Put scallops, cream and eggs into food processor, pulse until smooth.

Sweet Chili Aioli:

Combine chilies, garlic, sugar, water, and vinegar in saucepan and cook until syrupy. Let cool slightly before adding to mayonnaise. For every cup of mayonnaise needed, add 2 tablespoons of syrup.

Cakes:

Combine lobster, mousse and corn with Old Bay seasoning. Sift the bread crumbs into the mixture until the lobster binds. Chill, then form patties 3" wide and 1" thick. Sauté until brown, finish in oven at 325° for 10 minutes or until heated thoroughly.

Serve over mixed greens with Aioli drizzled across the top of cakes.

Yields 20 cakes

delicious

