

Plating Guide - Lobster Medallions With Caviar Remoulade

Potato Cake, Sauteed Vegetables, Chevre and Corn Cream

Heat at 275°F / 135°C for 20 minutes

- Lobster, Scallop
- Corn and Chevre Cream
- Lobster Tail Shell (garnish)
- Potato Cake
- Sauteed Vegetables



Garnish Kit (keep cold):

- Parsley Oil (green oil)
- Tomato Concasse
- Chopped Chives
- Black Caviar
- Remoulade



Plating Steps

1. Place potato cake (looks like hash brown) on center of plate
2. Arrange vegetables behind potato cake
3. Shingle lobster medallions on top of potato and place scallop on top
4. Bend aluminium cup to form spout for beurre blanc and carefully sauce around potatoes
5. Spoon remoulade over scallop and lobster and, with clean spoon, top with Caviar
6. Sprinkle with chives and tomato concasse



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