

Plating Guide - Lobster Karaage

flash-fried marinated lobster tail with spicy aioli, toasted garlic chips & scallions

Ingredients

- Fried lobster
- Spicy aioli
- Garlic chips
- Furikake seasoning
- Scallions
- Garnish



Plating Steps



1. Heat aluminum tins in preheated 275F oven for 20 minutes, with the lid on.
2. Place heated lobster in micro container and toss with spicy aioli.
3. Take lobster tail and place on plate and then carefully spoon lobster meat on plate.
4. Garnish with furikake and scallions.
5. Top with microgreens and flowers, as desired.

NOTE: Oven calibrations may vary. Please adjust the suggested heating instructions to suit your equipment.