

Valentione Lobster Platter

by Lemon Drop from A Recipe Reborn

Pizza

- Pizza Prep time: 15 minutes
- Proof time: 18 hours
- Cook time: 12 to 15 minutes
- Yields four 8"/20 cm personal pizzas

US	Ingredients	Metric
3 ¾ cups	all-purpose flour	500 g
3 ½ tsp	kosher salt, divided	22 g
¼ tsp	active dry yeast	1 g
1 ½ cups	water	350 g
3 tbsp	olive oil, divided	40 g
14 oz	canned whole or diced tomatoes	400 g
4 cloves	garlic	4 cloves
1 tsp	balsamic or malt vinegar	5 mL
1 tsp	freshly ground black pepper	2 g
8 oz	mozzarella cheese, torn	240 g
2.5 oz	sliced pepperoni	64 g
	fresh oregano leaves	

1. In a large bowl, mix together the flour, yeast, water and 2 ½ tsp or 16g of the salt with a wooden spoon until the dough forms a ball.
2. Cover the bowl and let the dough rest overnight or 18 hours at room temperature (72°F or 22°C). A warmer room will speed up this process.
3. Blend together the tomatoes, garlic, vinegar, pepper, 2 tbsp or 26 g of the olive oil and the remaining salt. Refrigerate until you're ready to top and bake the pizza.
4. Cut the dough into 4 pieces, shape them into balls and coat them lightly with the remaining olive oil.
5. Cut 4 parchment paper circles approximately 8" or 20 cm in diameter.
6. Shape the dough directly on the parchment paper. Cover and refrigerate until you're ready to top and bake the pizza.
7. Preheat the oven to 425°F or 220°C.
8. Transfer the dough to a rimmed baking pan and top the dough with sauce, cheese and pepperoni.
9. Bake the pizza on the lower rack for 12 to 15 or until the bottom of the crust and the cheese are golden brown.
10. Garnish with oregano and let cool for 5 minutes before serving.

Stuffed Lobster Thermidor

- Lobster Prep time: 30 minutes
- Cook time: 25 minutes
- Yields 2 servings

US	Ingredients	Metric
1 pound	whole lobster, or tails	454 g
1 tbsp	unsalted butter, divided	28 g
1	shallot, chopped	1
1 clove	garlic, chopped	1 clove
1 cup	diced mushrooms	50 g
1 tbsp	all-purpose flour	8 g
2/3 cup	cream	160 mL
1/8 cup	dry white wine	30 mL
1 tsp	kosher salt	6 g
1 tsp	freshly ground black pepper	2 g
1 tsp	Dijon mustard	5 g
1/3 cup	shredded Gruyère or Raclette	25 g
¼ cup	crushed butter crackers	20 g
1/3 cup	Parmigiano-Reggiano	10 g
1 tbsp	chopped parsley	3 g
1 tbsp	chopped chives	3 g

1. In a large pot with a lid, bring 2 inches of water to a boil.
2. Optional: Using a sharp knife, starting where the claws meet the carapace, swiftly cut through the lobster's head between its eyes.
3. Steam the lobster for 8 minutes per pound/454 grams. Steam 3 more minutes for each additional pound. Transfer the steamed lobster to a bowl of cold water using tongs.
4. Using kitchen towels, remove the tail and claws by grasping the carapace in one hand and twisting the tail or claw firmly with the other hand.
5. Remove the carapace by lifting it away from the legs then cut where it is attached using kitchen scissors.
6. Cut along both edges of the belly side of the tail to release the tail meat.
7. Rinse and dry the empty carapace and tail, keep the claws warm. Set the legs and innards aside to use for stock.
8. Chop the tail meat into bite sized pieces.
9. In a pan set over medium-low heat, melt half of the butter.
10. Add the shallots, garlic, mushrooms and cook until slightly brown, about 5 minutes.
11. Add the remaining butter and flour, cook until it smells like baked pie dough, about 2 minutes.
12. Stir in the cream, white wine, salt, pepper, mustard and bring to a simmer.

13. When the sauce has thickened, turn off the heat, stir in the chopped tail meat and Gruyère until the cheese is fully melted.
14. Wait a few minutes for the filling to cool, then spoon it into the empty tail and carapace. Stabilize them using bunched up aluminum foil on a rimmed baking pan.
15. Combine the Parmigiano and the crushed crackers. Sprinkle and pat them into the filling.
16. Broil the tail and carapace until the crackers are golden brown, about 5 minutes.
17. Arrange the carapace, tail and claws on a platter. Garnish with chives and parsley.

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