

# White Asparagus Spears & Lobster Champagne-Morel Sauce & Cognac Reduction



## INGREDIENTS

### CHAMPAGNE-MOREL SAUCE

20 Morel mushrooms	2 cups heavy cream
2 tbsps shallots, finely diced	1 bay leaves
1 cup Champagne	1 clove garlic, cut in half
2 tbsps Cognac	Salt & white pepper to taste

## DIRECTIONS

1. Soak the morels in warm water to remove any dirt.
2. In large pot sweat shallots, garlic and bay leave, in olive oil.
3. Deglaze the pan with champagne and reduce until almost dry.
4. Add 1 cup of cream to the pot and reduce by half.
5. Add the remainder of the cream & reduce until you reach the desired thickness.
6. Strain the sauce through a fine sieve and check for seasoning.
7. Keep the morels separate from the sauce until serving.

## PREPARING WHOLE FRESH LOBSTERS

1. Create a flavorful court bouillon by adding any combination of carrots, onions, parsley, celery, seasonings, and white wine and vinegar together.
2. Add court bouillon ingredients to a large pot of salted water.
3. Bring a large pot of salted water to a rolling boil. Add court bouillon ingredients to the water.
4. Turn off the heat.
5. Remove the lobster tails and claws from bodies.
6. Carefully place tails & claws into hot water/court bouillon.
7. Cook the tails approximately 3 minutes & claws for 6 minutes

## TO SAUTÉ LOBSTER MEAT

1. Pour approximately 1 ounce of olive oil in a sauté pan over medium heat.
2. Sauté lobster meat until warmed through.
3. Season with salt & pepper.
4. Serve on top of white asparagus with Champagne Cognac Reduction

## JUMBO WHITE ASPARAGUS

12 each white asparagus spears, remove the stem end & peel  
½ cup sugar  
Enough water for cooking asparagus  
Salt  
1 oz olive oil  
Salt and white pepper for seasoning

1. Bring water and sugar to simmer.
2. Add salt to the water and then blanch asparagus for approx. 5 minutes.
3. Once they are cooked through remove asparagus and shock them in an ice bath until cool.
4. When you are ready to serve, sauté asparagus in olive oil & season.

Serves 4.

Contributed by Chef de Cuisine, Ressel Rassallat of Club XIX, The Lodge at Pebble Beach.