

Lobster & Scallop Terrine w/ Blueberry Beurre Blanc

A decadent Lobster recipe from Chef, Chris McAdams, in New Brunswick, Canada, from Episode 1, *Off the Beaten Palate*.

SERVINGS: 1 | **PREP:** 30 minutes | **COOK TIME:** 30 minutes | **TOTAL TIME:** 1 hour
SOURCE: MICHAEL-ANN



INGREDIENTS

20 10-20 (Scallops!)

1 1.5 Lb Cooked Lobster

Bunch failed: ½ C Of Cream

Bunch failed: ½ Ounce Of Pernod

2 Russet Potatoes (Med!)

Bunch failed: Pinch Of Salt And White Pepper To Taste

INSTRUCTIONS

- Instructions Preheat oven to 350 degrees.
- Remove lobster from the shell and save the claws for garnish.
- The knuckles and tail chop to a semi course size about ½ inch square.
- Boil potatoes gently with the skin removed until just about finished.
- Slice the potato in ½ inch slices full length of the potato and hold. In a food processor put the fully thawed scallops, cream, Pernod and puree.
- Salt and pepper to taste.
- In a small loaf pan, line with plastic cooking wrap from the bottom to the top making sure the edges of the wrap are overlapping the loaf pan and that most creases are smoothed out. Set aside. (pan should be about 7 inches long, 3 inches wide and 4 inches deep or close to that).
- Start the scallop puree by using a rubber spatula and scoop in a layer on the bottom.
- Loosely sprinkle in some cooked lobster.
- Another layer of scallop mousse then a small amount of potato.
- Repeat these steps until all ingredients are used up or terrine is filled to the top.
- *In the oven bake at 350 degrees in a water bath(half way up the loaf pan) for 40 minutes and test with a skewer for doneness.
- Remove and let stand for 5-7 minutes.
- Place in the refrigerator until chilled.
- Remove from the loaf pan and remove the plastic cooking wrap.
- Slice and serve. Garnish with Lobster claw or with a bed of greens.

Source URL: <http://www.michaelannrowe.com/recipes/lobster-scallop-terrine-w-blueberry-beurre-blanc>