



Basil-Coconut Soup with Roasted Lobster Skewer and Crispy Kale

Nickel & Nickel Stiling Vineyard Chardonnay, Russian River Valley

by Executive Chef Trevor Eliason

Ingredients

Basil-Coconut Soup:

- 3 cups leeks (white part only), diced
- 2 tablespoons olive oil
- Salt and pepper, to taste
- 1 garlic clove, chopped
- 4 cups lobster or chicken broth
- 1 pound Yukon Gold potatoes, peeled and quartered
- 2 cans coconut milk
- 1/2 cup basil leaves, loosely packed (reserve portion for basil chiffonade)
- 1 teaspoon salt
- Juice of 1 lime
- Juice of 1 lemon

Lobster Skewers:

- 4 skewers, 8–10 inches long
- (2) 1-1/2 pound lobsters
- Japanese seven spice (shichimi togarashi), to taste
- Fresh lime juice, to taste
- Salt, to taste

Crispy Kale:

- 1 bunch kale
- 1 tablespoon olive oil
- Salt, to taste

METHOD

Basil-Coconut Soup:

In a large sauce pot on medium-low heat, cook the leeks in olive oil and season with salt and pepper, stirring occasionally. After seven minutes, add garlic and cook for another three minutes. Pour in the lobster or chicken broth and the potatoes. Bring to a simmer and cook the potatoes until they are fork-tender. Add the coconut milk and return to a simmer. Working in two batches, transfer the mixture to the blender and purée for about 30 seconds, gradually adding the basil leaves and a teaspoon of salt. Do not run the blender too long, as it will make the soup gluey. Once all the soup has been puréed, add the lime and lemon juices. Place back into the soup pot and keep warm on low heat.

Lobster Skewers:

Preheat the grill to medium-high heat. Start by shelling the lobster tails and cutting them in half lengthwise. Be sure to remove any brown remnants and reserve the knuckle and claw meat. Cut each side in three square-shaped pieces.

Start your skewer with two pieces of knuckle meat, three pieces of tail meat and finish with one claw at the end. Season the skewered lobster to taste with the Japanese spice mix and salt. Oil the grill, and then grill the lobster skewers for two minutes on each side. Finish with fresh lime juice and a pinch of salt. Keep warm.

Crispy Kale:

Preheat your oven to 425°F. Clean the kale and discard the tough stem. Cut into large triangular pieces, and place in a large bowl. Drizzle with olive oil and two pinches of salt. Mix well to evenly coat, then lay the leaves in a single layer on a baking pan. Bake for four to seven minutes (depending on your oven), until the leaves appear crisp, but not browned. Set aside and let cool.

Presentation:

Portion the soup into four bowls. Drop in any remaining lobster in the center of the soup, then place the skewered lobster across the bowl. Tuck four pieces of crispy kale into the soup, stem-side down, then garnish with a small amount of basil chiffonade. Enjoy with a glass of 2013 Nickel & Nickel Stiling Vineyard Chardonnay!

Serves 4