



Lobster and Shrimp Cocktail with Horseradish Flan and Tomato Glaze

For the flan: 2 cup cream
1 T horseradish (prepared)
2 T horseradish (fresh)
4 gelatin sheets

In a small pot, place the cream and both horseradish. Bring to a boil. Remove from the heat. Let cool briefly and then incorporate the gelatin. Pour the mixture into small (approx. 4 inch in diameter) teflon molds. Refrigerate until solid. Set aside.

For the tomato glaze: 1 cup ketchup
1 T horseradish
1 tsp lemon juice
1 T red wine vinegar
1 tsp sugar

In a small bowl, incorporate all ingredients well with a whisk. Strain through a chinois or small holed china cap. set aside

For the remoulade: 1 cup mayonnaise
1 T red wine vinegar
½ tsp cayenne pepper
Tsp capers (chopped)
2 T pickles (chopped)
½ tsp lemon juice
Pinch of tarragon (chopped)
Pinch of chives (chopped)

In a small bowl, incorporate all the ingredients. set aside

Also needed for final preparation: 1 lobster- cooked and shelled
1 avocado
4 shrimp (poached)
8 oz crab meat (picked)
2 radicchio cups
Celery leaves for garnish

When ready to serve, liberally place the tomato glaze down on the plate. Place the flan off center on the plate and fan out ¼ of an avocado off the side of the flan. Separately, mix the crab in the remoulade sauce. Once it is incorporated, place the crab mix inside of the radicchio cup. Place the radicchio cup filled with crab on top of the flan. On top of the crab, attractively arrange ½ of a lobster tail and one crab claw. Stack two shrimp on top of the lobster tail. Garnish the shrimp with sprigs of celery leaves. Shave additional horseradish on top if desired. Enjoy!