



Brigit Binns

Lobster and White Bean Spoons

Serves 12 @ two spoons each; recipe may be halved

Mise-en-Place: If desired, make the truffle-dressed lobster mixture up to 2 hours ahead. Cover, refrigerate, and then bring to room temperature for 20 minutes before serving. ½ teaspoon fine sea salt and freshly ground pepper 1 to 2 teaspoons Dijon mustard 1 tablespoon champagne vinegar or white wine vinegar 1 tablespoon white truffle oil 2 tablespoons extra-virgin olive oil 1 small shallot, very finely chopped

12 ounces cooked lobster or crayfish, cut into small dice 1 (15.5-ounce) can small white beans, preferably Goya brand, well rinsed and well drained 2 tablespoon snipped chives In a mixing bowl, combine the salt, a few grinds of pepper, mustard, vinegar, truffle oil, and olive oil; whisk together until smooth. Add the shallot, lobster, white beans, and chives and fold together well. Taste for seasoning and mound into twenty-four Chinese porcelain soup spoons, or any similar-sized spoons. Place on a large platter for serving. For Adventure Club Members: Finely dice 2 ounces thick-cut pancetta and sizzle in a skillet until golden and all the fat is rendered. Remove with a slotted spoon and fold into the lobster mixture.