

Acquiesce Vineyards

Wine Pairing Recipes

Chef Liz Thompson

Recipes for Roussanne

Blood Orange Lobster Salad

Components:

- Blood Orange Vinaigrette
- Baked Lobster Tail

Blood Orange Vinaigrette

Note: You may use any type of citrus that you prefer; tangerine, orange, lemon or lime will all work!

1 cup Olive Oil
2 tbsp. Rice Wine Vinegar
4 tbsp. Blood Orange Juice
1 tbsp. Dijon Grain Mustard
1 tbsp. Sugar
Pinch of Sea Salt
Pinch of Ground Pepper

Method:

1. Place all ingredients in a mixing bowl and whisk until well combined

For Blood Orange Lobster Salad:

2 Lobster Tails, Baked (see recipe below)
Handful of Fresh Basil, *Chiffonade** or Chopped fine
¼ cup Fresh Peas (or frozen)
¼ cup Fennel, diced
2 Golden Beets, Roasted and Peeled (see recipe below)
¼ Alfalfa Sprouts
¼ cup Sliced Japanese Cucumber (or Regular)

* Stack leaves on top of each other and thinly slice

How to Bake Lobster Tails

2 Servings

Method:

1. Prepare lobster tails first by cutting the top of the shell down the center to the tail but do not cut the tail
2. Place the tails flesh-side up in a baking dish at 425°F with a small amount of water or wine at the bottom
3. Depending on the weight of your lobster tails, bake them for 1 - 2 minutes per ounce, making sure not to overcook
4. Cool then pull lobster meat out of the shell, dice into cubes and set aside. Save the shells

How to Roast Golden Beets

1. Preheat oven to 425 degrees
2. Wrap beets in aluminum foil
3. Bake for approximately 20 minutes or until you can easily pierce the beet with a knife and it comes out easily
4. Cool and rub beets with fingers to remove skin; it will come off easily
5. Dice and set aside

Lobster Salad Assembly

1. Place all ingredients in a bowl and toss with just enough Blood Orange Vinaigrette to coat the salad. There may be extra vinaigrette leftover which you can refrigerate and use on salads, steamed vegetables or other dishes.
2. Place an empty lobster shell on a plate and place salad on top.
3. Garnish with Alfalfa Sprouts on top of salad