

Lobster Ceviche with Coconut
By Chef Clay Conley
Azul restaurant

1 pound blanched lobster meat, large dice, reserving shells if possible
16 grapefruit supremes
1 cup heart of palm, sliced very thinly on a Japanese mandolin
2 tablespoons chopped cilantro
½ cup julienne carrot
3 tablespoons coconut milk
1 teaspoon aji Amarillo
1 teaspoon chopped ginger
Juice of one orange
Juice of one lemon
Juice of one lime
1 tablespoon sesame oil
1 teaspoon soy sauce
1 tablespoon extra virgin olive oil
½ teaspoon sriracha sauce (or another hot sauce of your choice)
Salt and pepper to taste

Toss all ingredients together. Allow to marinate a few minutes. Divide avocado salad in the bottom of the four chilled coconut shells. Spoon lobster salad into the shell and spoon remaining juice over the salad. Garnish with fresh sprigs of cilantro.

Avocado Salad:

1 each avocado
2 tablespoons red onion, minced
2 tablespoons chopped cilantro
Juice of one lime
½ teaspoon seeded, minced jalapeno
Salt and pepper to taste

Half and pit avocado. Scoop out half of the avocado and mix with all ingredients using a fork, achieving a creamy texture. Take the other half of avocado, dice it and fold it in to creamed avocado.