

BUTTER POACHED LOBSTER WITH PARSNIP PURÉE

Serves 2

For today's Timken-inspired recipe, we turn to one of the more romantic paintings within the Timken collection, Gabriel Metsu's *A Girl Receiving a Letter*. The highly refined style of the artist begs a culinary comparison to some of the sweetest and most luxurious ingredients, fresh lobster and poached parsnips. We invite you to celebrate this pair with our Butter Poached Lobster Parsnip Purée recipe. The ultimate decadence worth sharing.

RECIPE

INGREDIENTS

- 3 medium parsnips, peeled and chopped into 1 inch pieces, approx. 3 ½ cups
- 1 cup half and half
- ½ large shallot, sliced
- 1 teaspoon olive oil
- 2 Tablespoons brandy
- ¼ teaspoon smoked paprika
- ½ teaspoon salt
- 2 lobster tails
- 9 Tablespoons butter
- Chive sprigs for garnish

DIRECTIONS

Place parsnips and half and half in small saucepot and cover with lid. Bring to a gentle boil over medium low heat and cook for 20 minutes, stirring occasionally to prevent the half and half from burning.

While parsnips are cooking, heat olive oil in small skillet over low heat. Add shallot and cook until tender and golden brown. Immediately remove from heat and set aside.

While parsnips are cooking, prepare lobster bath by adding 6 cups water and 1 ½ Tablespoons salt to medium stockpot. Cover with lid and set on high heat. Once water is boiling, place lobster tails in the water. Cook lobster tails for 2 minutes. Remove lobster tails from the pot.

To remove lobster meat from its shell, place the tail on its side on the counter. Press down on the tail with both hands until the shell cracks. With the bottom of

the tail facing up, pull back the sides of the tail to open shell. Remove the lobster meat.

After 20 minutes of cooking, add brandy to the parsnip mixture and remove from heat. Add shallot, smoked paprika and salt to parsnip mixture and process until smooth with a food mill or immersion blender. Cover and set aside.

In small saucepan, heat 1 cup water to boiling. Lower heat and whisk in 8 Tablespoons of butter, until butter is melted and fully incorporated into the boiling water. Submerge lobster tails in butter mixture until warmed through. Remove lobster tails and drain on paper towels for a few seconds.

Melt 1 Tablespoon butter in microwave.

To serve, spoon parsnip puree onto the center of two plates. Top with lobster tails. Spoon melted butter onto lobster tails and garnish with chive sprigs.