



**MAUI ONION, KEKAHA SHRIMP & LOBSTER CAKE WITH SWISS CHARD, HAMAKUA ALI'I MUSHROOMS & LOBSTER UNI SAUCE**  
**Chef D.K. Kodama ~ Sansei Restaurants / Cane & Taro**

**Serves 1**

**Ingredients**

- 1 Shrimp Cake (recipe follows) - deep fried
- 1 Sautéed Swiss Chard & Maui Onions (recipe follows)
- 2 fl oz Lobster Uni Sauce (recipe follows) - heated
- 4 Grape Tomatoes (Multicolored), Ho Farms - cut in half
- 1 tsp Micro Shiso

**SAUTEED SWISS CHARD, 1 Serving**

**Ingredients**

- 1 oz Swiss Chard, Young Leaves - washed
- ½ oz Maui Onions - julienne sliced ¼"
- ½ oz Hamakua Ali'i Mushrooms - julienne cut strips
- 1 Tbsp Olive Oil
- Kosher Salt & Pepper to taste

**Method**

Heat olive oil in a saute pan, over a medium high heat. Add and quickly saute Swiss chard, Maui onions and mushrooms.



Turn heat off and season swiss chard with kosher salt & pepper. Keep warm for plating.

## LOBSTER UNI SAUCE, 3 Cups

### *Ingredients*

1 fl oz	Olive Oil	2 C	Cream, Heavy
1	Lobster Tail Shell & Body – rinsed and coarsely chopped	8 oz	Butter, Unsalted, Chilled - cut into 1" cubes
1 tsp	Garlic - minced	1 oz	Uni
1 tsp	Shallots - minced		Kosher Salt & Pepper Mix to taste (see recipe)
2 Tbsp	Tomato Paste		
½ C	White Wine		

### *Method*

Heat olive oil in a small sauce pot, over medium high heat. Add the lobster pieces, garlic and shallots. Saute until shells are seared red, garlic and shallots are lightly caramelized. Add the tomato paste and saute for an additional 10 seconds (do not burn).

Deglaze with the white wine and let reduce by 50%. Add the cream, bring to a slow simmer and let cook until a medium sauce consistency is achieved.

Strain hot sauce into a blender. Add and blend in the uni and butter. Season with kosher salt & pepper mix. Transfer and hold warm for service.



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*CONTINUED FROM PREVIOUS CARD*

**SHRIMP & LOBSTER CAKE - 1 Batch**

**Ingredients**

- |        |  |       |                               |
|--------|--|-------|-------------------------------|
| ¾ lb   | Kekaha Shrimp Meat, Raw– squeezed & coarsely chopped | ¼ C   | Green Onions – sliced ¼"      |
|        |  | 1 tsp | Lemon Juice                   |
| ¼ lb   | Lobster Meat, Raw (Kona Cold) - coarsely chopped     | ½ tsp | Tabasco                       |
|        |  | ¼ C   | Maui Onions – diced ¼"        |
| 1      | Egg, Whole   |       | Kosher Salt & Pepper to taste |
| 3 Tbsp | Mayonnaise   |       |                               |
| 2 tsp  | Dijon Mustard  |       |                               |

**Method**

Squeeze shrimp of all moisture and coarsely chop. Place shrimp meat and all remaining ingredients into a large mixing bowl and mix thoroughly.

Portion shrimp mix into ¼ cup patties. Place patties into a storage container. Store refrigerated.



### ***To Bread Shrimp & Lobster with Cake Noodles***

Place a ¼ cup of cake noodles on work surface. Place cake patty on top of noodles. Top patty with 1 cup cake noodles (be careful not to break noodles, keep in long strands as much as possible). Hand form the cake noodles firmly around the patty.

Place patties into a storage container. Cover, label and store refrigerated.

### ***To Plate***

Deep fry shrimp & lobster cake for 2-3 minutes or until golden brown and seafood is cooked.

Ladle heated lobster uni sauce on serving plate. Plate the sauteed Swiss chard mixture in the center of the sauced plate.

Transfer shrimp & lobster cake on top of the swiss chard mixture. Garnish with the tomatoes and the micro shiso. Serve.