

## Lobster Dumplings

(Serves 8)

### *Ingredients:*

#### **Filling:**

24oz Lobster meat, finely chopped  
1 whole Egg, whisked  
2 tablespoon Finely chopped onions, juice squeezed out  
1 tablespoon Finely chopped green onions, green part only  
1 tablespoon Mayonnaise  
1 tablespoon Corn starch  
½ teaspoon Hon-dashi  
Salt and freshly ground white pepper to taste

#### **Shells:**

8ea. Spring roll shells (sheets) cut into four  
1 ea. Egg wash

#### **Carrot Sauce:**

3 med. Carrots, cooked  
1/3 cup Sweet rice wine vinegar  
1/3 cup Sugar water  
1 pinch Chili pepper (Japanese, Inchimi)

#### **Kiwi Sauce:**

5 med Kiwi, peeled  
1/3 cup Sweet rice wine vinegar  
1/3 cup Sugar water  
1 teaspoon Wasabi paste

### Appetizer



# *Preparation:*

## **Filling:**

Place all ingredients together in a food processor and blend well until it becomes a smooth mousse.

## **Shells:**

In the center of each spring roll sheet place a spoon full of the filling. Brush around with egg wash, and form into a purse (like a won ton).

## **Carrot Sauce:**

Place all ingredients in a blender or food processor and blend well and chill.

## **Kiwi Sauce:**

Place all ingredients in a blender or food processor and blend well.

In hot oil at 375 fry the dumplings for about 1 ½ minute until golden brown. Drain on a paper towel and serve with sauce and cucumber fan garnish and mint leaves as shown.

