

## TOMATOES WITH LOBSTER AND PANCETTA STUFFING

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<u>Ingredient</u>	<u>Quantity</u>
Fully-ripened fresh Florida tomatoes, blanched and peeled	4 large
Extra-virgin olive oil	1 tablespoon
Cooked lobster meat	3/4 cup, divided
Diced, cooked pancetta	1/4 cup
Diced red onion*	1/4 cup
Basil chiffonade	1/4 cup
Ground black pepper	Pinch
Tomato Coulis**	Recipe follows

1. Preheat oven to 300° F. Cut top third off tomatoes. Scoop out pulp from tomatoes; discard seeds and dice pulp. Place pulp in a medium bowl; mix in olive oil, 1/2 cup of the lobster, the pancetta, onion, basil and pepper. Fill each tomato shell with about 1/2 cup of the mixture.
2. Arrange stuffed tomatoes in a baking dish; bake until hot, about 25 minutes.
3. Spoon about 3 tablespoons Tomato Coulis on each of 4 serving plates; place a tomato in center. Scatter remaining 1/4 cup diced lobster around tomatoes. Garnish with basil leaves, if desired.

Yield: 4 portions

**\*Tip:** To lessen sharpness, soak onion in 1 cup ice water for 10 minutes. Drain and pat dry.

**\*\*Tomato Coulis:** Coarsely chop 1 pound blanched, peeled and seeded Florida tomatoes. In a large skillet, over medium-high heat, heat 3 tablespoons extra virgin olive oil. Add tomatoes and 1/4 cup chopped shallots, 1/2 teaspoon salt and 1/4 teaspoon pepper. Cooked until thickened. In a blender, puree the tomato mixture, drizzling 1 more tablespoon extra-virgin olive oil through feed tube. Yield: about 1-1/4 cups.