



RAWGUST SASHIMI: A CULINARY SHOWSTOPPER

This is a deceptively simple yet indulgent dish that combines the rich taste of lobster with a sweet, creamy and piquant blend of fruits, spices and coconut milk – as created by Chef Claudiu at Sir Cloudesley Shovell Restaurant – our rosette winning eatery at Karma St. Martin's in the Isles of Scilly...

Ingredients:

- Lobster
- Pineapple
- Mango
- Chilli
- Ginger
- Lemon juice
- Lemongrass
- Coconut milk
- Freshly grated coconut
- Rice vinegar



Method:

- The lobster should be marinated for 30 mins in coconut milk, ginger, lemongrass and lime juice and chilli. Then simply arrange on a plate to your taste. Garnish with chilli, ginger and fresh grated coconut.