



La Piscina's Lobster Quesadilla

An elevated take on our poolside favorite — give decadent Maine lobster the Tex-Mex treatment (and don't skimp on the queso mixto.)

RECIPE
FROM:

LA PISCINA
CEVICHE & FAJITAS

SERVES:
1

Ingredients

Two 10-inch flour tortillas
½ cup grated cotija cheese
1 cup grated Monterrey Jack
1½ lb. Maine lobster
2 cups diced tomato
1 cup diced white onion
¾ cup diced jalapeño
½ cup chopped cilantro.
2 cups diced pineapple
¼ cup red onion
3 egg yolks
2 garlic cloves
2 cups canola oil
½ cup lime juice (plus more to taste)
One 7-oz. can chipotle peppers
lime wedges to garnish

Instructions

COOKED LOBSTER

1. Steam a 1.5 pound of Maine lobster for 10 minutes and shock in ice water.

QUESO MIXTO

1. Mix 2 cups diced tomato, 1 cup diced white onion, ½ cup diced jalapeño, and ¼ cup chopped cilantro. Season with salt, pepper, and lime juice to taste.

PICO DE GALLO

1. Combine 3 parts Monterrey Jack and 1 part cotija cheese.

PINEAPPLE PICO DE GALLO

1. Combine 2 cups diced pineapple, ¼ cup red onion, ¼ cup jalapeño, and ¼ cup cilantro and mix in a medium bowl. Add salt, pepper and lime juice to taste.

PINEAPPLE PICO DE GALLO

1. Combine 3 egg yolks, 2 garlic cloves, 2 cups canola oil, ½ cup lime juice, chipotle peppers, 1 tsp salt, and a pinch of pepper in a food processor and mix for 2-3 minutes.

2. Slowly add in oil to emulsify. Adjust seasoning with salt, pepper and lime juice.

TO BUILD THE QUESADILLA

1. Place the tortillas side by side on the griddle. Layer half the cheese on one side with the lobster meat, pico de gallo, salt and pepper. On the other tortilla, add the remaining cheese. Let cook for 2 minutes until melted and put the cheesy sides together.

2. Let cook an additional 2 minutes per side to make nice and golden crispy. Cut into quarters, dress with chipotle aioli, and put pineapple pico in the middle. Garnish with lime wedge and cilantro sprig.

AUSTIN

PROPER
HOTEL & RESIDENCES