

Lobster and Scallops Sausage

with Macadamia Nuts

1 lb Lobster Meat (roughly chopped)
1 lb Sea Scallops
1 lg Egg White
1 C Heavy Cream
2 t Kosher Salt
1/4 t White Pepper

1/2 C Macadamia Nuts (chopped)
1 sm Yellow Bell Pepper (diced)
1 T Fresh Basil (chopped)
1 T Green Rooibos Bonita Tea (ground)
15 feet Hog Casings

PREPARE THE LOBSTER: Roughly chop the lobster meat.

PREPARE THE SCALLOPS: Puree the scallops with the egg white in a food processor.

ADD CREAM AND SEASONING: With the processor running, slowly add the cream, salt, white pepper, and ground Green Rooibos Bonita Tea.

MIX WITH LOBSTER AND MACADAMIA NUTS: In a bowl, combine the scallop mixture with the lobster, chopped macadamia nuts, yellow bell pepper, and basil, folding gently but evenly.

STUFF THE SAUSAGE: Stuff the mixture into hog casings and twist into links.

COOK THE SAUSAGES: Poach the sausages in simmering water until they reach an internal temperature of 155°F.

NOTE: To stuff the sausage into casings, first soak the casings in warm water for about 30 minutes. Rinse the inside of the casings by running water through them. Attach a sausage stuffer to your grinder or use a standalone stuffer. Slide one end of the casing onto the stuffer nozzle, leaving a few inches hanging off the end. Tie a knot at the end of the casing. Feed the sausage mixture into the stuffer and gently fill the casing, being careful not to overstuff. Twist the filled casing into links of your desired length.