

August 29, 2007

FAST FOOD

From "Cooking Down East" by Marjorie Standish (Down East Books).

New-fangled lobster roll

When Dante de Magistris moved from Blu to his eponymous Dante in Cambridge last year, he took just one dish with him: a dreamy "lobster PLT" — chunky lobster salad with pancetta, lettuce and tomato.

It's been a star attraction at both locations.

"The BLT was always my favorite sandwich," de Magistris said. "I figured why not do it one better and throw a good amount of lobster in there. It's something I made at home a long time ago and has become one of my staples."

The sandwich is served on toasted Tuscan rolls. The secret, de Magistris said, is to use small lobsters, which tend to have sweeter meat, while the crispy pancetta is "more salty and herbaceous than smoky bacon," he said. "It seems to go

better with the flavors of the ocean."

Diners at Blu, and now at Dante, seem to agree.

DANTE'S LOBSTER SALAD

1 1/4-lb. lobster (roasted, steamed or boiled), picked and sliced into large chunks

2 T. creme fraiche, sour cream or mascarpone

Juice of half a lemon

1/2 t. lemon zest

1 t. extra virgin olive oil

2 T. celery leaves, roughly chopped

1/4 c. arugula, roughly chopped

2 T. fresh green onion, thinly sliced

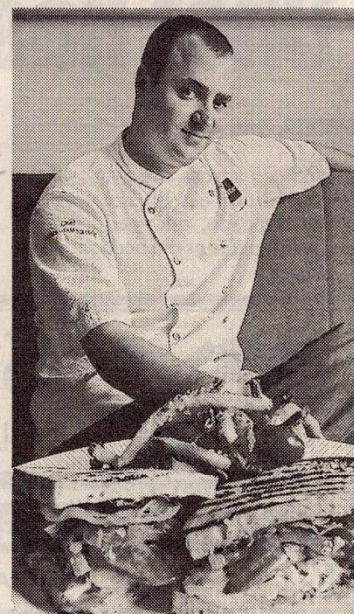
1 T. canned chipotle pepper, finely chopped

Sea salt and pepper to taste

In a medium bowl, mix all ingredients. Refrigerate. Spoon onto grilled or toasted rustic Italian bread and serve with tomatoes, arugula and slices of baked pancetta. Serves 2.

Dante, 40 Edwin H. Land Blvd., Cambridge; 617-497-4200, www.restaurantdante.com.

— COMPILED BY KERRY J. BYRNE



STAFF PHOTO BY DAVID GOLDMAN
SAVORY SANDWICH: Chef Dante de Magistris serves his lobster salad at Dante in Cambridge.