

SoBou

"SoBou is the newest addition to the Commander's Palace family of restaurants. Sleek and modern, this hot spot offers creative small plates and hand-crafted cocktails. The pork cracklins and fried oyster tacos will keep you coming back for more."

"Hot Spot,"

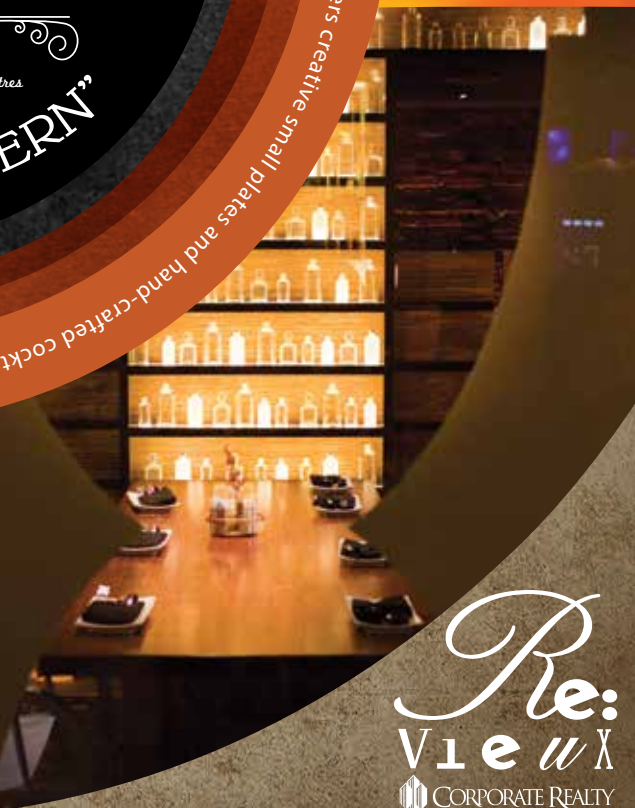
SOBOU

"hand-crafted cocktails"

"CREATIVE"

Established **2012** 310 Rue Chartres

"SLEEK & MODERN"



Re:
VIEWX
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Re:CIPE Crispy Oyster and Caviar Taco



Ingredients Yields: 8 Servings

Pineapple Ceviche

6 oz pineapple (small diced)
1½ oz red onion (small diced)
1 oz piquillo pepper (small diced)
½ oz green onion (finely sliced)
Juice of one lime, one lemon
and half an orange
½ oz cilantro (finely chopped)
½ mirliron (julienned)
1 red jalapeno
(small diced and seeded)
Crystal Hot Sauce to taste
Salt & pepper to taste

For Oysters

1 cup flour
1 cup masa
1 cup corn flour
Creole seasoning to taste
Cayenne pepper to taste
16 medium oysters
(shucked and cleaned)
4 oz cajun bowfin caviar
(or caviar of your preference)
8 flour tortillas
8 cups vegetable oil (for frying)

Grilled Sweet Corn Aioli

1 ear corn (grilled and shucked)
Juice of one lemon
4 oz olive oil
1 egg yolk
2 peeled garlic cloves
Salt & pepper to taste

Method

Pineapple Ceviche

Combine all ingredients with salt and pepper to taste. Cover and refrigerate for half an hour before use.

Grilled Sweet Corn Aioli

Remove corn from the cob and set aside. In a blender or food processor add egg yolk, garlic and lemon juice. Mix at medium speed, slowly emulsifying with oil until sauce consistency. Fold in corn and blend until you reach a mayo consistency. Season with salt and pepper to taste and set aside.

In a large pot, heat the oil to 325 to 350 degrees.

Combine the flour, masa, cornmeal, Creole seasoning and cayenne pepper in a mixing bowl and dredge each oyster in the mixture. Fry the oysters in small batches. Take each tortilla and spread the corn aioli on one side and lightly grill them aioli side down and set aside. Cook the oysters for about 45 to 60 seconds, until the edges curl and turn crisp and drain on a cloth towel. Season with Creole seasoning and set aside.

To build each taco, place two oysters on each tortilla, aioli side up followed by the pineapple ceviche, and finally garnish with the caviar.

Buen Provecho

Enjoy this scrumptious recipe from Soubo compliments of

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