

LAZY BEAR



CAMP
COMMISSARY

LAZY BEAR CAVIAR KIT

- Lazy Bear Reserve Caviar by Tsar Nicoulai (1 oz.)
- Sourdough Seaweed Dumplings
- Kombu Butter Sauce
- Chives

INSTRUCTIONS:

Bring at least two quarts of water to a boil and add one tbsp salt per quart. Once boiling, turn the heat down to medium-low and add the dumplings to the water, keeping the water at a low simmer. We are aiming to poach the dumplings rather than boil them, so it's important the water is not at a hard boil or they may fall apart. Once the dumplings float, leave them for another minute to finish them off. It'll take about three to five minutes total. Make sure they aren't stuck on the bottom.

In a separate pan, heat up the kombu butter sauce. Add the cooked dumplings to the warm sauce and gently swirl and toss the pan to glaze these soft pillows of deliciousness. Transfer everything to a serving bowl and top each dumpling with fresh chives and caviar.