

Seafood and lemon



Lobster, lime, cauliflower

Lobster

1 Breton lobster
Olive Oil, Fleur de sel

Boil the lobster in salt water for 2 minutes. Break off claws and cook for an additional 1½ minutes. Shell lobster and marinate the meat in olive oil and fleur de sel. Keep warm.

Lobster bouillon

1l of water
1 lobster carcass
1 celery stalk
½ carrot
1 fleshy tomato
2 shallots
2 tablespoons olive oil
Salt, pepper
Coriander, lemon grass, lime
Sweet chilli sauce
Yuzu
Xanthan or cornstarch

Chop vegetables finely. Roast lobster carcass in olive oil, add vegetables, and then add Noilly Prat and Madeira to deglaze. Simmer for 30 minutes, then sieve and reduce to a third. Sieve once again. Add vegetables and allow to cool. Season to taste with salt, pepper, sweet chilli and Yuzu. Bind with Xanthan and cornstarch. Strain.

Lobster foam

250 ml lobster bouillon
3 g Xanthan

Mix lobster bouillon and Xanthan. Fill an ISI bottle and foam with two cartridges.

Lemon confit

1 lemon
1 teaspoon sugar
Water
Vanilla pod

Remove a thin layer of lemon peel and cut into julienne, blanch twice. Juice the lemon. Dissolve the sugar to a pale caramel with a bit of water; deglaze with the lemon juice and thicken by boiling. Add the vanilla pod and lemon peel; bring to the boil and pour into glasses.

Lime emulsion

200 g tonic water
1½ lemons, juice
½ lemon, roughly chopped
1 lime leaf
4 g agar

Boil all ingredients, with the exception of the agar, and allow to chill. Then boil again with the agar, allow to chill and sieve.

Lemon purée

60 g blanched lemon peel
30 g sugar
10 g blanching water
65 g lemon juice
15 g butter

Finely mix the blanched lemon peel, previously blanched three times, with the remaining ingredients, using a Moulinette or a Pacojet.

Cauliflower

70 g cauliflower
Salt and pepper
Lemon zest
White wine vinegar

Cut cauliflower into very thin pieces and place in salted ice water. Season cauliflower, arrange all components on a plate and serve together; serve lobster bouillon separately.

Lime slices

Arrange on the plate.

Lemon air

450 g white tomato stock
4.5 leaves gelatine
4 g Gelespessa [or 1 additional leaf gelatine]

Soak the gelatine in cold water. Bring the stock to the boil. Mix the gelatine, Gelespessa and stock and chill. When it is cold, beat in a Kitchen Aid for 30 minutes until smooth. Then decant into a mould and chill for 30 minutes.

White tomato fond

1 kg ripe tomatoes
1 basil leaf
1 teaspoon white wine vinegar
Salt
½ shallot, finely diced
1 clove garlic, finely chopped
100 ml water

Chop tomatoes into four pieces each, add all ingredients and mix briefly. Slowly allow to drip through a double sieving cloth.