

Lobster butter

Recette pour 12 Tapas

Description

Lobster infused butter, a fun garnish or ingredient to spice up any plate!

Ingrédients

Lobster butter

- 1 Unit(s) Lobster carcass and head
- 3 Liter(s) Water
- 600 Gr Butter
- 1 Unit(s) Bouquet garni
- 1 Sprig(s) Celery
- 1 Unit(s) Onion
- 3 Tbsp Cognac

- Vegetable oil

Préparations

Temps de préparation **40.00 mins**

Preparation

Break the lobster bodies into pieces. Finely chop the onion, celery and make your bouquet garni. Cut the butter into little cubes.

Lobster butter

In a large sauce pot with vegetable oil on medium high heat, color the lobster shells for 5 minutes and then flambé with cognac. Add the vegetables as well as the bouquet garni and then lower the heat to sweat all the vegetables. Add the water and let boil for 5 minutes, then lower the heat, add the butter and let the flavors infuse for at least an hour on a gentle simmer.

Pass the liquid through a fine mesh sieve and then transfer to a baking sheet or flat container and place in the fridge over night. All that is left is to clarify the butter and it is good to go!

Bon appétit!