

Court bouillon cooked lobster roll with Espelette chili

Recipe for 4 persons

Description

Sub garnish with lobster meat, home made mayo, celeriac, cucumber and fresh herbs.

Ingredients

For the lobster roll

- 1 Unit(s) Lobster
- 1 Unit(s) Carrot
- 1 Unit(s) White onion
- 2 Sprig(s) Celery
- 0.25 Unit(s) Cucumber
- 8 Sprig(s) Chives
- 4 Sprig(s) Dill
- 45 Ml Coarse salt
- 4 Unit(s) Small sub bread
- 5 Ml Espelette pepper

- Salt and pepper
- Butter

For the mayo

- 200 Ml Vegetable oil
- 1 Unit(s) Egg
- 15 Ml Dijon mustard
- 5 Ml Maille xérès vinegar

- Salt and pepper
- Butter

Preparation

- Preparation time **30 mins**

For the preparations

Cut the carrot, the onion and 1.5 of the celeriac in big cubes. In a big pot of cold water, add the cutted vegetables and the salt. Bring it to boil, put the lobster and cook it for 10 minutes. Refresh it in a ice bath. Dice the rest of the celeriac finely, peel, empty and dice the cucumber very finely. Chop the herbs.

For the lobster roll

Remove the flesh of the lobster and dice it. In a bowl, whisk the mustard, the egg yolk, salt and pepper. Montez it by adding the ol gently. Finish the mayo with the vinegar. In a bowl, mix all the ingrédients with the mayo. Spred some butter on the inside of the bread and grill it in a dry hot pan. Garnish it generously with the lobster mix, and top it with the Espelette chili.

Bon appétit!