

Lobster buns, pomegranate, sunflower seeds, mayonnaise sauce, chives |

Recipe for 4 servings | 12 tapas

Description

A crisp phyllo pastry, a salad of lobster meat, enhanced by condiments, all tied together with a chive mayonnaise sauce.

Note

You can afford to have a smoother mayonnaise.

Be sure to keep the pliers whole, as this will help you with the finishing touches.

Ingredients

Lobster, condiments

- 300 Gr Lobster meat
- 0.50 Unit(s) Lemon
- 1 Tbsp Sunflower seeds
- 0.25 Unit(s) Pomegranate

Bread

- 12 Unit(s) Mini-bun

Mayonnaise with chives

- 1 Unit(s) Egg yolk
- 1 Tsp Dijon mustard
- 75 Ml Olive oil
- 25 Ml Vegetable oil
- 5 Ml White wine vinegar
- 0.50 Bunch(es) Chives

Preparation

- Preparation time **45 mins**
- Preheat your **Oven** at **400 F°**

Setting up

Finely chop the chives.

Drain the lobster meat well, once it has been shelled or removed from its tin.

Remove the lemon zest and juice.

You can roast the sunflower seeds in a frying pan for a few minutes.

Remove the seeds from the pomegranate.

Trim bread if necessary.

Homard salade

Condiments

In a bowl, combine lemon juice, some of the zest, sunflower seeds and pomegranate seeds.

Salad

Mix the condiments with the lobster meat and season with salt and pepper.

Bread

Lightly butter the loaves and bake for 2-3 minutes before topping.

Mayonnaise

Place the egg yolk, mustard and salt in a mixing bowl and whisk for a minute.

Drizzle in the oils, whisking constantly, and once the emulsion has formed, add the vinegar. Season with salt and pepper, and finish by adding the chopped chives.

Keep chilled in the bowl, and protect the mayonnaise with cling film.

Plate assembly

When ready to assemble, add two teaspoons of mayonnaise to the lobster salad.

Place the lobster salad in your buns.

Add a turn of the pepper mill and a drizzle of mayonnaise over the whole before closing.

Sprinkle with remaining zest to finish.

Bon appétit!