

Tangy Lobster

Lemon & Lime sorbet and lobster.

Ingredients

Mövenpick Lemon & Lime

For 2

1 lobster (Canadian or Breton)

80 g beans

4 shiitake mushrooms

2 scoops of Mövenpick Lemon & Lime

Chicken stock

Lemon vinaigrette

Chives

Salt, pepper



Preparation

Lobster:

Cook the lobster in boiling water and refrigerate immediately.

Remove the shell and reserve the head for decoration.

Beans:

Cook the beans in boiling salted water and refrigerate immediately, then "peel" them.

Retain 5 g of the beans and reduce the rest to a purée, adding a small quantity of chicken stock.

Shiitake mushrooms:

Wash the mushrooms gently and slice them thinly.

Place in a pan and add salt and pepper.

Plating:

Arrange the bean purée in a removable ring on a plate, and add the shiitake mushrooms.

Place the slices of lobster on top then remove the ring.

Add a scoop of Lemon & Lime sorbet and decorate with a lobster claw.

Mix the remaining beans and the chopped chives with the lemon vinaigrette.

Decorate the plate with this mixture and serve.