

# Blue lobster, warm tails with rose honey, claws ravioli, fennel, emulsified rose water

## Ingrédients for 6 persons:

2 pieces of blue lobster (approximately 600g)  
2 pieces of fennel bulb  
1 carrot  
50 g celery rolls  
1 celery stalk  
1 shallot  
1 zucchini  
12 Chinese ravioli leaf  
0.5 dl creamy lobster juice  
6 bands of bread with rose  
1 dl rose water  
1dl vegetables broth  
1 lemon  
1 passion fruit  
Extra virgin olive oil  
Pure sea salt/Ground pepper  
Lécithine  
Espelette pepper

## Préparation :

### **Lobsters :**

Cook steamed lobsters. 5 minutes for tails, 7 minutes for claws.

Shell and preserve tails. Make stuffing with cooked claws and diced celery, carrot, shallot and zucchini. Thicken with lobster juice. Season and add Espelette pepper. Make 6 ravioli with Chinese dough. Preserve.

### **Fennel :**

Sort out, wash and trim the fennel. Blanch bulbs with salted boiling water. Cut slices of approximately 1cm. Cut again medallions and finish cooking with olive oil. Preserve.

### **Emulsion and thin lace bread:**

Make emulsion with vegetables broth and rose water. Emulsify with lecithine. Make thin laces with bands of bread with rose. Cook in 100°C to dry it.

## Finish :

Glaz lobster tails with rose honey and lemon peel. Cut medallions. Poach claws ravioli. Cook fennel. Make vinegar sauce with olive oil and passion fruit.

## To present:

Present with harmony fennel, lobster medallions, claws ravioli. Finish with thin lace bread with rose, emulsion and vinegar sauce with passion fruit.