

# Lobster bisque, crisp asparagus salad and truffle oil |

**Recipe for 4 servings**

## Description

Lobster stock made prepared with lobster shells and finished with a touch of cream, served with a crisp salad of green asparagus flavored with truffle for a fine and delicate soupe.

## Note

You can also use the lobster coral to bind the bisque. The coral is that creamy greenish part in the chest that turns red when cooked. You just have to add it at the very end and mix it with your bisque using a hand blender.

## Ingredients

### For the lobster bisque

- 2 Unit(s) Lobster shell
- 100 Gr Onion
- 100 Gr Carrot
- 75 Gr Celery
- 2 Clove(s) Garlic
- 30 Ml Cognac
- 2 Liter(s) Water
- 15 Ml Tomato paste
- 200 Ml Cream 35%
- 1 Sprig(s) Thyme
- 1 Leaf(ves) Bay leaf
  
- Salt and pepper
- Olive oil

### For the crisp asparagus salad

- 8 Unit(s) Green asparagus
- 6 Sprig(s) Chives
- 8 Drop(s) Truffle oil
  
- Salt and pepper
- Olive oil

## Preparation

- Preparation time **45 mins**

### General preparation

Cut the onion, carrots and celery into pieces. Cut the lobster shells into pieces. Chop the chives. Remove the fibrous parts from the asparagus and cut into small pieces.

### Lobster bisque preparation

In a large saucepan, with a drizzle of olive oil, fry the lobster shells with vegetables, thyme and bay leaf until you obtain a golden color. Add the garlic and tomato paste. Cook for a few minutes, deglaze and flambé with cognac. Cover with water. Simmer for 20-25 minutes. Mix with a hand blender and strain the broth through a sieve, taking care to press out all the juices with a ladle. Add the cream and let the bisque reduce a bit to obtain the desired texture.

### Asparagus salad preparation

Blanch the asparagus in plenty of boiling water for 1-2 minutes. Cool the asparagus in an ice bath. Mix half of the chopped chives and asparagus with a few drops of truffle oil. Season with salt and pepper to taste and mix well, set aside.

### To serve

Place the asparagus at the bottom of the bowl, gently add the bisque around the salad and garnish everything with chives.

**Bon appétit!**