

Lobster sandwich with mango, avocado, cocktail sauce and a pomegranate salad

Recipe for 4

Description

A Lebanese or Syrian bread often compared to pizza or focaccia stuffed with lobster, mayonnaise, avocado, mango and red pepper.

Ingredients

Garnishes

- 2 Unit(s) Manakish bread
- 8 Pinch(es) Lobster
- 2 Unit(s) Yellow mango
- 2 Unit(s) Avocado
- 1 Unit(s) Red pepper
- 2 Unit(s) French shallot

- Salt and pepper

Mayonnaise

- 1 Unit(s) Egg yolk
- 1 Tsp Dijon mustard
- 0.50 Tsp White balsamic vinegar
- 200 Ml Vegetable oil

- Salt and pepper

Cocktail sauce

- 250 Ml Mayonnaise
- 100 Ml Ketchup
- 5 Ml Cognac
- 10 Ml Worcestershire sauce
- 1 Tsp Tabasco

- Salt and pepper

Salad

- 4 Handful(s) Mixed greens
- 2 Tbsp Xérès vinegar
- 2 Tbsp Olive oil
- 2 Unit(s) Pomegranate

- Salt and pepper

Preparation

- Preparation time **35 mins**
- Preheat your **Oven** at **400 F°**

Plating

Cut the Manakish in 2 lengthwise and place in the oven for 5 minutes with a drizzle of olive oil. On the bottom bread, place the vegetable matchsticks and the lobster, place the top back on and cut in 2. Serve with the salad on the side.

Pomegranate salad

Combine all of the ingredients and season to taste.

Sandwich garnish

Combine the shelled lobster claws, French shallots and cocktail sauce.

Cocktail sauce

Combine all of the ingredients and season to taste.

Mayonnaise

In a mixing bowl, place the egg yolk and Dijon mustard. Whisk continuously while slowly drizzling the oil until you reach a mayonnaise like consistency and then add the vinegar. Season to taste.

Preparation

Shell the lobster claws. Cut the mango, avocado and red peppers into matchsticks. Finely slice the French shallot. Clarify the egg for the mayonnaise. Seed the pomegranate and set aside.

Bon appétit!