

# Lobster tail, Socca crêpe, seasonal asparagus, hollandaise sauce and fresh chive

Recipe for 4 persons



## Description

Here is a great recipe that can accompany any brunch of meal. The socca crepe is a specialty from the south-east region of France!

## Ingredients

### Lobster

- 4 Unit(s) Lobster
- 4 Liter(s) Vegetable stock
- Salt and pepper

### Asparagus

- 1 Bunch(es) Green asparagus
- Salt and pepper

### Crepe

- 125 Gr Chick peas flour
- 250 Ml Water
- 2 Tbsp Olive oil
- 12 Sprig(s) Chives
- 5 Sprig(s) Coriander
- 1 Unit(s) Egg
- Salt and pepper

### Hollandaise

- 2 Unit(s) Egg
- 15 Ml White wine vinegar
- 100 Gr Butter
- 1 Unit(s) Lemon juice
- 0.75 Bunch(es) Chives
- 4 Pinch(es) Espelette pepper
- Salt and pepper

## Preparation

- Preparation time **30 mins**

### Lobster

Bring your vegetable stock to a boil in a large stock pot.

Plunge the lobsters into the boiling stock. Leave them for 10-12 minutes. Remove the lobster and transfer directly to an ice bath.

Remove the flesh from the lobster shells once they have cooled down.

### Crepes

In a mixing bowl, place the chick pea flour and then make a well in the center.

Gradually pour the water in the center of the well, mixing with your fingers.

Once the water is fully absorbed add the olive oil. Transfer to the fridge and let rest for at least 1 hour.

Next, add the fresh herbs to the dough.

In a hot skillet with a little oil, place the ring molds. Pour roughly 5 mm of dough into each mold and then cook until you get a nice coloration. Finally, remove the ring molds, flip the crepes and finish cooking on the other side.

### Asparagus

Bring a large sauce pot of salted water to a boil. Blanche the asparagus for one minutes, then strain and transfer to an ice bath to stop them cooking.

### Hollandaise

In a small saucepot on low heat, melt the butter and skim if necessary. Collect the clarified butter making sure to leave the separated buttermilk at the bottom. Keep warm. In a mixing bowl, whisk together the egg yolks and the vinegar. Over a steam bath, whisk until the yolks whiten and thicken slightly, being careful not to cook them. Off of the heat, whisk in the clarified butter slowly while whisking constantly. Season with salt and pepper and a bit of lemon juice. Add the chives, stir and set aside.

### Plating

Place the crepe in the center of the plate. Place the lobster tail in the center of the crepe, with the asparagus and then garnish with the hollandaise as well as the chives.

**Bon appétit!**