

Scallop and lobster tartar aromatized with lemon vinegar, curly lettuce and brioche chips |

Recipe for 4 servings

Description

A fresh and light scallop and lobster tartar served with brioche chips.

Note

You can always replace the lobster with Nordic shrimps!

Ideally, you should cook a whole lobster, keeping the tail for the main course and the elbows and claws for the starter (lobster meat).

Ingredients

Tartar

- 120 Gr Giant scallop (u10)
- 120 Gr Lobster meat
- 2 Unit(s) Green onion
- 2 Pinch(es) Espelette pepper
- 2 Pinch(es) Sea salt flakes

- Salt and pepper
- Olive oil

Mayonnaise

- 1 Unit(s) Egg yolk
- 5 Ml Curcuma
- 75 Ml Vegetable oil
- 20 Ml Lemon juice
- 10 Ml Liquid cane sugar

- Salt and pepper
- Olive oil

Garnishes

- 16 Leaf(ves) Frisée salad
- 4 Thin slice(s) Brioche bread
- 15 Ml Lemon juice

- Salt and pepper
- Olive oil

Preparation

- Preparation time **60 mins**
- Preheat your **four** at **350 F°**

Preparation

Place your brioche chips in the oven for 6 minutes to dry them out. Finely chop the green onion and cut the scallops and lobster into small cubes. Wash the lettuce leaves.

Mayonnaise

In a mixing bowl, make your mayonnaise by starting off with egg yolks and turmeric and then whisk in the vegetable oil. Finish off by adding the lemon juice and syrup.

Tartar

In a bowl, combine the scallops and lobster cubes, the green onion, the Espelette pepper and fleur de sel. Stir in 2-3 tablespoons of your mayonnaise. Season to taste and serve as soon as possible.

Salad

Make a simple dressing by combining the lemon juice and olive oil. Use this dressing to season your salad.

Bon appétit!