

# Yukon gold stuffed with lobster and Pleine lune cheese, arugula salad

## Recipe for 4

### Description

A potato stuffed with flavor! Lobster, basil, green onion and Pleine Lune cheese. All with the delicious smokiness of barbecue.

### Note

Depending on season and availability, you can replace the lobster with Nordic shrimps.

### Ingredients

#### Stuffed potatoes

- 200 Gr Lobster meat
- 4 Unit(s) Green onion
- 100 Gr Pleine lune cheese
- 2 Sprig(s) Basil
  
- Salt and pepper
- Olive oil

#### Potatoes

- 4 Unit(s) Yukon gold potatoes
- Salt and pepper
- Olive oil

#### Salad

- 2 Handful(s) Arugula leaves
- 1 Unit(s) Shallot
- 2 Pinch(es) Smoked paprika
- 30 Ml White balsamic vinegar
  
- Salt and pepper
- Olive oil

### Preparation

- Preparation time **75 mins**
- Preheat your **barbecue** at **425 F°**

#### Preparation

Cook the potatoes whole in salted boiling water. Chop the green onions, lobster, basil and cheese. Finely mince the French shallots.

#### Potatoes

Cut the top off the potatoes and dig out the center. Combine the potato flesh you removed with the lobster, green onion, basil and cheese. Season with salt and pepper and then stuff the potatoes. Place on a grill and grill for 15-20 minutes.

## Salad and vinaigrette

In a small sauce pot, sweat the shallots with a bit of olive oil. Add the smoked paprika, balsamic vinegar and a bit of olive oil. Season the arugula salad with the vinaigrette from the sauce pot.

**Bon appétit!**