



LOBSTER

BY ERIC BOCHOVE

Ingredients:

2x 800 g cooked Eastern Scheldt
lobster
4 potatoes
40 gr (smoked) butter
500 gr asparagus
100 gr monk's beard
50 gr sea kale
10 gr lettuce
50 gr spinach
neutral dressing
court bouillon *

Supplies:

Kamado
pro set

Kamado set up:

Direct heat

PREP TIME

Dish by Eric van Bochhove - Restaurant 't Vlasbloemeken

Light a medium amount of charcoal and heat your YAKINIKU® Kamado to 200 °C. For this recipe, work with direct heat. Then place the pro set in the kamado, with the grill on the top level.

PREPARATION

Wash the potatoes and wrap them in aluminium foil with thyme, rosemary and olive oil. Place them on the grill, cook for 50 minutes to 1 hour.

Start by cooking the lobster in a pan with a strong court bouillon for 1 minute per 100 grams of lobster, then let cool in cold water.

When the potatoes are cooked, let them stiffen in the fridge.

Then cut the potato into pieces. From the edges and trimmings of the potato, make a puree with some of the green herbs. Finish this puree with the smoked butter or oil. Season the puree with salt and pepper.

Pre-cook the asparagus briefly and then roast them briefly on the grill.

Finally, prepare the monk's beard, sea kale, sea lettuce and spinach with a neutral dressing.

** Make the Court broth by combining the celery, onion, carrot, leek, sprig of thyme and peppercorns in a pan of water. Season this with salt and pepper and leave to boil for half an hour.*