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Ingredients

Lobster (sous vide):

1 lobster

Lobster cannelloni (approximately 12 portions):

4 red onions

2 tomatoes

Onion confit

50 g diced lobster

6 g sea urchins

Shimousa soy source

Carbarnet Sauvignon vinegar (from Forum)

Lemon juice

Ricotta cheese

12 Wan Tan leaves

Lobster stock:

12 lobster heads

5 onions

4 leeks (white part only)

1 garlic clove

300 g mushrooms

6 tomatoes

200 g Cognac

300 ml water

1 Kombu leaf

10 g parsley

Beetroot purée:

1.2 kg beetroot

100 g radicchio hearts

Salt

Preparation

Lobster (sous vide):

Keep the lobster head in boiling salted water for approximately 1 minute, then remove the claw and tail pieces from the head. Leave the claw to simmer for 7 minutes in boiling water then call them in ice water. Place the tail on small metal sheets and then double vacuum with a little salt and Arbequina olive oil. Cook at 70 °C in the **fusionchef** water bath for 12 minutes sous vide, then place on ice.

Hummer cannelloni:

Cut the onions into fine cubes and confit slowly on a low heat (approx. 1.5 hours). Blanch the tomatoes and remove the skin and seeds. Cut the flesh into small pieces and add to the onions, confiting together for approx. 1 hour.

Mix the confit onions, lobster cubes and Sea urchins. Add soy sauce, vinegar, lemon juice and ricotta cheese to taste. Soften the wan tan leaves in cold water (10 seconds), dry them briefly and roll the leaves with the mixture to form a cannelloni, 8 g per leaf.

Lobster stock:

Fry the lobster heads briefly in a pan. Fry the onions, leeks, garlic and mushrooms until they have a little color. Cut the tomatoes into small pieces and sweat in the pan. Add the lobster heads and deglaze with cognac. Infuse with the water, add the kombu and parsley. Leave to boil for 8 hours, strain and reduce.

Beetroot purée:

Wash the beetroot. Wrap in aluminum foil with salt and cook for approx. 2 hours at 160 °C in the oven. Remove the stem and peel, and cut into small pieces. Cut the radicchio into small pieces and mix with the beetroot. Vacuum the mixture and steam in a steamer for 30 minutes at 100 °C to cook the radicchio. Add salt and sugar to the mixture to taste. Mix gently in the Thermomix and strain through a sieve.

Beetroot slices:

Wash and peel the beetroot. Cut to a width of 1 cm using a slicer and place the slices to each other in a vacuum bag. Vacuum with plenty of beetroot juice and steam in the oven at 100 °C for 1 hour. Leave to cool and cut with a ring to a

Sugar

diameter of 3 cm. Place in beetroot juice until used.

Beetroot slices:

1 beetroot
Beetroot juice

Abalone (5 portions, sous vide):

1 abalone
Nut butter
Lemon juice
Salt

Abalone (sous vide):

Take the abalone out of the shells and remove mussels and impurities. Tenderize gently and vacuum with nut butter, a little salt and lemon juice. Cook at 82 °C in the **fusionchef** water bath for 6 hours sous vide. Leave to cool and cut into narrow strips.

Trout caviar:

Trout caviar
Beetroot juice

Trout caviar:

Wash the caviar in cold water and dry gently with kitchen roll. Place in beetroot juice for around 12 hours for perfect coloration.

Radicchio powder:

1 radicchio

Radicchio powder:

Cut the inner hearts of the radicchio into small pieces and dry in a drying unit for two days at 60 °C. Then mix gently in the Thermomix and strain through a sieve.

Radicchio marinade:

1 radicchio
10 g Chardonnay vinegar
120 g olive oil (San Carlos)
70 g beetroot juice
5 g Shimousa soy sauce
15 g mirin
Orange juice
Lemon juice

Radicchio marinade:

Mix all ingredients and add orange and lemon juice to taste. Cut the radicchio into pieces measuring approx. 2x2 cm and marinade a la minute.

Hazelnut chip:

600 g water
300 g roast Piedmont hazelnuts
150 g Isomalt
120 g sugar
30 g glucose
50 ml hazelnut oil
3 g Xanthan
Salt

Hazelnut chip:

Mix all the ingredients for 12 minutes at 70 °C. Spread the mixture thinly on a silpat mat and bake for 45 minutes at 140 °C. Then finish the drying process under a heat lamp.

Hazelnut slices:

Hazelnuts

Hazelnut slices:

Place the hazelnuts in water for approx. 12 hours, drive briefly and cut into thin slices with a sharp knife. Then dry under a heat lamp.

Hazelnut praline:

250 g sunflower oil
175 g roast hazelnuts
5 g salt

Hazelnut praline:

Mix all the ingredients and marinade the abalone with it a la minute.

Hazelnut foam:

170 g nut butter
10 g Chardonnay vinegar
40 g trout caviar
150 g lobster stock
15 g hazelnut oil
190 ml low-fat milk (1.5 %)
To taste: salt

Hazelnut foam:

Mix the ingredients for 5 minutes, strain and add salt, lemon and orange juice to taste. Add a little texture with lectin If required.

Georgia beetroot slice:

Cut the beetroot into very thin slices with a slicer cut them with a 3 cm diameter ring. Marinade lightly with olive oil.

This recipe was kindly provided by Thomas Bühner.

Sous vide lobster with beetroot

Lemon juice
Orange juice

Georgia beetroot slices:

1 beetroot
Olive oil

To serve:

Umobado algae
Tips of red basil (Thai Basil)
Hazelnut oil
Lime juice
Orange juice
Nut butter
Sugar syrup
Olive oil