

Brittany lobster coated in a caramel of salty butter and zest of sudachi Onion compote with saffron and raisins soaked in Montluis wine, Rhubarb sauce

Recipe from Bruno Ménard, L'Osier, Tokyo



Onion puree

The day before, soak the white raisins in sweet Montluis wine. Finely chop the white onions and sweat them in the olive oil, with the thyme and garlic. Season with salt and pepper and add the tomato puree, the saffron, add a little Espelette pepper, then deglaze with the white wine vinegar and add the white raisins and re-season.

Poached Vegetables

Mix together all the sliced vegetables and all the remaining ingredients in the recipe, bring to the boil, cook for 5 minutes and cover with cling film. Leave to infuse for 30 minutes, pass through a fine sieve and set aside.

Rhubarb Compote

Peel the rhubarb, cut it into large chunks, stir them in some olive oil and a pinch of salt. As soon as the rhubarb has turned to compote, dry and set aside.

Rhubarb Sauce

Mix the rhubarb compote with the poached vegetables, adding the double cream, the Ume purée and maybe a drop of

Maple syrup vinegar

Cook the maple syrup to 150 degrees, then remove the glaze with the salted butter and the white wine vinegar, bring to the boil and take off the heat. Cook the lobsters in boiling water for 3 minutes, shelled.

Finish

Heat the sauce and the onion purée, cook in a small knob of butter. Quickly roll the lobsters then deglaze with the maple syrup, then in a small amount of sudachi juice. Drain, grate some sudachi zest on the lobsters, add some fennel salt and sea salt. Place a spoonful of onion compote, using a hoop, then add some rhubarb sauce, then the lobster.

Ingredients

Onion puree

White onion 200g – 2 cloves of garlic -
A sufficient amount of olive oil - tomato
puree 20g – 1 Thyme – 2 pinches of
saffron - Some espelette chilli pepper –
white vinegar – white raisins 50g -
Sweet Montluis 1dl

Poached vegetables

Carrots 200g – Onion 200g - Celery
branch 1piece – 1 thyme or 2 Pineapple
zest 1 or 2 - 1 bay leaf 750 ml white
wine 120 ml Sweet Mignonette sauce –
Sufficient salt

Rhubarb sauce

200g poached – Rhubarb compote 75g
Double cream 40g – Umboshi plum
puree 10g - Sufficient quantity of Salt –
Vinegar of maple syrup - Maple syrup
100 g – 20g salted butter 50ml Cider
vinegar

Finish

Sudachi – Salted Butter as required -
Fennel – Sea salt as required