

Lobster butter |

Recipe for 12 Tapas

Description

Lobster infused butter, a fun garnish or ingredient to spice up any plate!

Ingredients

Lobster butter

- 1 Unit(s) Lobster carcass and head
- 2 Liter(s) Water
- 400 Gr Butter
- 1 Unit(s) Bouquet garni
- 100 Gr Celery
- 100 Gr Onion
- 3 Tbsp Cognac
- 100 Gr Carrot

- Vegetable oil

Preparation

- Preparation time **40 mins**

Preparation

Break the lobster bodies into pieces. Finely chop the onion, celery and make your bouquet garni. Cut the butter into little cubes.

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In a large sauce pot with vegetable oil on medium high heat, color the lobster shells for 5 minutes and then flambé with cognac. Add the vegetables as well as the bouquet garni and then lower the heat to sweat all the vegetables. Add the water and let boil for 5 minutes, then lower the heat, add the butter and let the flavors infuse for at least an hour on a gentle simmer.

Pass the liquid through a fine mesh sieve and then transfer to a baking sheet or flat container and place in the fridge over night. All that is left is to clarify the butter and it is good to go!

Bon appétit!