Homard l'armoricaine



Used bresc products



Bresc Garlic chopped 1000g



Bresc Garlic chopped 450g



Bresc Strattu di pomodoro 450g

Ingredients

10

For the lobster

- 10 half lobsters, in their shells
- 10 shallots
- 5 stalks celery
- 3 dl white wine
- 3 carrot
- 65 g Bresc Garlic chopped
- 3 dl fish stock or lobster fond
- 150 g Bresc Strattu di pomodoro
- 125 g butter
- 3 dl brandy
- 1250 g tomato chunks (tinned)
- 5 dl cream
- 5 dessertspoons tarragon, chopped

For the potato mousseline

- 650 g floury potatoes
- 3 dl milk
- 125 g butter
- dash of cream
- salt and pepper to taste

Preparation method

Peel the potatoes and boil until soft with a little salt. Drain the potatoes and make a mousseline from them with some of the hot milk, cream and 50 g of the butter. Season with a little salt and pepper. Clean the vegetables and chop into small pieces. Crack the lobster legs open. Carefully remove the meat so the claw remains whole. Save the shells from the legs for later. Fry the lobsters in a large pan, in the shells, on a high heat until the shells turn red. Remove the meat from the shells and set aside. Put the lobster shells back in the pan along with the shells from the legs and add butter. Add the vegetables and braise until slightly transparent. Add the brandy and flambé. Add the remaining ingredients, except the cream and the herbs, and leave everything to simmer for 5 minutes. Add the cream and reduce the sauce. Thicken, if necessary, with extra butter. Arrange the lobsters neatly in a dish, add the herbs and season with salt and pepper. Pour the sauce over the lobster meat and serve with the potato mousseline.