

# LOBSTER CASSEROLE WITH CHESTNUTS AND TRUFFLES BY JOËL ROBUCHON

## PREPARATION

1h30

## COOKING TIME

35 minutes

## PORTIONS

Serves 2



## INGREDIENTS

- 1 Lobster, preferably a female, 800g
- 40g truffle, cut into small cubes
- 10 chestnuts, peeled
- 1 bouquet garni
- 4 quarters of preserved tomato
- 10 basil leaves
- 1 clove garlic, peeled, cut in half, germen removed
- 1 sprig rosemary
- 1 star anise
- 1 pinch of curry powder
- 50g + 50g butter
- 1dl olive oil
- 1dl chicken broth
- 570g flour
- 100g egg whites, 100g whole eggs
- 1 pinch of sugar and of salt

## INSTRUCTIONS

1. In a bowl, mix the flour with the egg whites, the whole eggs, the pinch of salt, and the pinch of sugar.

Cover and let sit in the fridge for 1 hour.

2. Plunge the lobster into boiling water for one minute. Separate the head and tail and cut the tail into 4 pieces lengthwise. Remove the claws from the head. Peel the claws and set aside with the tail pieces. Slice the head in half, remove the sandy pouch, remove the coral and strain it. Crush the lobster's head.

3. Mix 50g butter with the lobster's coral, and set aside.

4. Preheat the oven to 200°C.

5. Prepare the lobster stock: sear the lobster head in 5cl of very hot olive oil. Add the shallot, garlic, tomato paste, thyme, tarragon, salt and pepper. Moisten with 1dl Champagne Rosé. Add enough cold water to just cover the ingredients. Put a lid on the pan and simmer for 10 minutes. Strain the liquid, pressing the ingredients through the sieve to retrieve as much of the ingredients as possible.

In a separate saucepan, heat 2tbs olive oil and add the sliced fennel bulb, allowing it to soften. Add the saffron threads and the preserved tomato.

Moisten with the lobster stock and cover with a lid. Once cooked, blend in a mixer. Pass through a tamis and keep as much of the cooking liquid as possible.

6. In a sauté pan, brown the chestnuts in the remaining butter. Pour the chicken broth on top to cover and add the bouquet garni. Place a lid on the pan, and put in the oven to cook the chestnuts for 15 minutes.

Once cooked, remove the pan from the oven and turn up the heat to 240°C (464°F).

7. Season the lobster tails and claws with salt, pepper and curry powder. Put them in a frying pan with very hot olive oil, until they just turn red. Be careful not to overcook them. Remove from heat.

8. Place the tails and claws in a casserole pan. Add the basil leaves, the garlic clove, the star anise, the sprig of rosemary, the lobster stock, the cubed truffles, the coral butter, and the chestnuts. Place a lid on the pan. Cover the pan (around the pan and also around the lid) with pastry (pre-made, or store bought), this is called the "lute". Cook for 10 minutes in a 240°C (464°F) oven.

9. To serve, break the lute, and throw away the pastry. Serve the lobster pieces with the stew in pre-warmed plates, and ladle the juice on top. Serve immediately.