

## Tangy Lobster

Lemon & Lime sorbet and lobster.

### Ingredients

Mövenpick Lemon & Lime

For 2

1 lobster (Canadian or Breton)

80 g beans 4 shiitake mushrooms

2 scoops of Mövenpick Lemon & Lime

Chicken stock

Lemon vinaigrette

Chives

Salt, pepper

### Preparation

The lobster:

cook the lobster in boiling water and refrigerate immediately. Remove the shell, reserving the head for decoration. The beans: cook the beans in boiling salted water and refrigerate immediately, then "peel" them. Retain 1/15 of the beans and reduce the rest to a purée, adding a small quantity of chicken stock. The shiitake mushrooms: wash the mushrooms gently and slice them thinly. Place in a pan, adding salt and pepper.

Plating:

on a plate, in a removable ring, place the bean purée and add the shiitake mushrooms. Place the slices of lobster on top, and remove the ring. Add a scoop of Lemon & Lime sorbet and decorate with a lobster claw. Mix the remaining beans and the chopped chives with the lemon vinaigrette. Decorate the plate with this mixture and serve.

