



# BLUE LOBSTER FLAMBÉED WITH DAMASSINE EAU DE VIE, CONFIT CELERY, AND SAUTÉED DAMASSINE IN BISQUE

- For 4 people - Recipe by Clément Bourgeois - Restaurant Le Soleil in Châtillon -

## Ingredients:

- 4 Blue lobsters
- 1 kg Damassines
- 1 celery root
- 2 onions
- 2 shallots
- 1 dl Damassine eau de vie
- 4 lemons

## Lobster Cooking:

- Bring a pot of water to a boil, immerse the lobsters whole for 6 minutes, and immediately cool them in ice water.
- Set aside the lobster tails.
- Add the bisque and reduce with Damassine eau de vie and cream.
- Season.

## Celery Cooking:

- Peel the celery, slice it thinly like a mille-feuille, and bake it in the oven for about thirty minutes at 180 degrees, covering it with aluminum foil.
- Remove the celery mille-feuille from the oven and slice it into rounds.

## The Damassine:

- Heat a pan with a drizzle of olive oil, add pitted Damassines.
- Add a splash of lemon juice and a knob of butter.
- Cook for 5 minutes and set aside.

## Lobster Tartare:

- Cut the lobster claws.
- Add chopped shallot and lime zest.
- Season with Sel des Alpes.

## Plating:

- Arrange the confit celery in the center of the plate, place the Damassines around the plate. Place the lobster tail and lobster tartare in the center of the plate.
- Emulsify the bisque with Damassine and spoon the foam over the Damassines.

