Ceviche for lobster



Ingredients

10

- 3 large lobster weighing 800/900 g or 5 lobsters weighing 450 g
- 3 lemon
- 3 orange
- 3 lime
- 25 g Bresc Red chilli puree
- 5 stalks spring onion
- 13 g handful coriander
- cresson, lettuce and sweet-and-sour pickles to garnish
- 40 g puffed wild rice
- curry and chilli mayonnaise
- salt and pepper

Used Bresc products



Bresc Red chilli puree 450g

Preparation method

Cut the green parts of the spring onion into rings and finely chop the rest. Grate the citrus fruit and squeeze them. Mix with the red chilli puree and season with salt and pepper. Bring a pan of water to the boil and cook the small lobsters for 1 minute and large lobsters for 2 minutes. Remove the meat from the legs, shells and claws and chill in the fridge. Cut the meat into slices. Place the slices in a bowl/deep dish and spoon some of the ceviche marinade over it. Leave to “cook” for 10 to 15 minutes. Garnish with the coriander, lettuce, sweet-and-sour pickle, rice and cresson and a little curry and chilli mayonnaise.