Spiny lobster with spicy herb salsa and vegetable chips



Used bresc products



Bresc Garlic chopped 1000g



Bresc Garlic chopped 450g



Bresc Pomodori marinati 1000g



Bresc Red chilli puree 450g



Bresc Spanish garlic Ajo de Andalucia 450g

Ingredients

10

- 10 spiny lobster weighing 500 g each
- 500 g celeriac
- 500 g large carrot
- 500 g turnip
- 250 g green salad leaves (washed)
- 100 g Bresc garlic chopped
- 3 lemon
- 2 dl French dressing
- 2 dl olive oil
- 250 g mayonnaise
- 125 g Bresc red chilli puree
- 50 g Bresc Andalusian garlic chopped
- 5 onions, red
- 1250 g Bresc pomodori marinati
- 50 g Bresc Andalusian garlic chopped
- 15 g Bresc red chilli puree
- 2 bunch parsley, chopped
- 50 g coriander, chopped
- 3 dl olive oil
- 1 dl red wine vinegar
- salt and pepper

Preparation method

For the salsa, peel the onions and chop them finely. Mix the onion with the garlic puree, pomodori marinati, red chilli puree, parsley, coriander, wine vinegar and olive oil and season with salt and pepper. For the chilli dip, mix the mayonnaise with the red chilli puree and the garlic puree.

Light the barbecue for the lobsters. With a large knife, cut the lobsters in half, from the head lengthways. Boil the claws for 2 minutes and chop them in half. Mix the garlic with the oil and marinate the spiny lobsters in it.

Peel the vegetables and cut them into chips. Preheat the deep-fryer to 180 . Grill the lobster, shell-side down first, and basting them now and then with the garlic oil. Deep-fry the chips until they are golden-brown, then sprinkle them with salt. Serve the spiny lobsters with the chips, lettuce with dressing, chilli mayonnaise and a quarter of the lemon.

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