



COOK WITH MINUTY

LOBSTER PITA BY JUAN ARBELAEZ PAIRING WITH MINUTY PRESTIGE ROSÉ

INGREDIENTS

Lobsters & Bisque

- 3 live lobsters
- 4 cl Armagnac

Mayonnaise

- 1 egg yolk
- 1 tsp aji amarillo
- 1 pinch of salt
- 100 ml olive oil

Pickled Red Cabbage

- 1/4 red cabbage
- 100 ml white vinegar
- 200 ml water
- 4 tbsp honey

Lobster Claw Garnish & Seasoning

- 1/2 heart of romaine lettuce
- 1 spring onion (scallion)
- 1 pinch of paprika
- 1 lime
- 2 pitas

Optional Garnish

- 1 jalapeño
- 1 tin of caviar

PREPARATION

Lobster & Bisque Preparation

1. Boil lobsters 6 min, cool in ice water.
2. Shell lobsters, sear crushed heads 3 min, flambé with Armagnac, cover with water after alcohol evaporates.
3. Cut claw meat into pieces, keep tails whole.

Mayonnaise

Mix egg yolk, aji amarillo & salt. Drizzle in oil while whisking to emulsify. Refrigerate.

Garnish & Pickles

1. Finely slice · red cabbage.
2. Boil vinegar, water & 3 tbsp honey, pour over cabbage & let rest.
3. Slice romaine & scallion, mix with mayo.
4. Mix 3 tbsp brine, 1 tbsp honey & paprika.
5. Torch lobster tails & glaze with mix.
6. Reduce bisque & strain.
7. Mix claw meat with salad, mayo, lime zest/juice, fleur de sel & bisque.

Assembly

1. Toast pitas, cut off top quarter.
2. Fill with pickled cabbage, lobster salad & glazed tail.
3. Optional: add jalapeños for heat.
4. Top with caviar.