

LOBSTER GRATIN WITH MEDITERRANEAN SAUCE



Chef: Diego Ponzoni

Method

Serve 6

Mix the bread crumbs with grated Parmigiano Reggiano cheese and the Saffron powder. Add the chopped parsley, 30 g. of Evoo, salt and pepper

Drain the Soleggiati from its oil and roughly chop them, put them in a bowl with some basil and the red onion, julienned. Add some of the Soleggiati oil.

Halve the lobsters, cover the flesh with the Saffron bread crumb mixture.

Cook the lobsters under the grill for one minute then finish the cooking in a pre heated oven at 160° C for about five minutes.

Fill a ramekin with the onion & Soleggiati relish.

Serve the lobsters gratin with the prepared Mediterranean sauce.

Menù Ingredients

150 g. Soleggiati - TX1

180 g. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

30 g. Preparato in polvere allo zafferano - Saffron Powder Mix - B90

Ingredients

N° 6 Lobsters

200 g. Bread loaf

15 g. Parmigiano Reggiano cheese

30 g. red onion

6 g. Fresh basil

8 g. Fresh parsley

q.s. Salt

q.s. Pepper