

## Butter-Poached Lobster Tail with Leeks and Red Beet Essence

(Serves 4 portions)

Recipe by Bernhard Klotz, Radisson Seven Seas

### Ingredients:

- 4 pieces lobster tails
- 4 portions Angel hair pasta
- 12 pieces green asparagus, steamed
- 12 pieces baby carrots, steamed
- 12 pieces small broccoli roses, steamed
- herb sprigs

#### *Marinade:*

- 1 cup olive oil
- 1 tablespoon herbs, chopped (parsley, chervil, chives, basil)
- 1 teaspoon garlic

#### *Lobster Fond:*

- 5 pound lobster heads and carcasses
- 1 onion
- 1 garlic
- 1 carrot
- 1 leek
- 3 mushrooms
- 1 celery
- Parsley stems
- 5 tomatoes
- ½ fennel
- 1 lemon
- Tomato paste
- White wine

### Entree



#### *Lobster Cream Sauce:*

- 2 liter reduced lobster fond
- 1 liter cream
- Roux
- Salt and pepper
- Cognac
- 150 grams coral butter
- ¼ cup fresh chervil, chopped
- 1 tablespoons fresh tarragon, chopped
- 1 cup leeks, thinly sliced

***Red beet essence:***

1 pound red beets, peeled or 1-cup beet juice  
3 tablespoons beurre Monte  
½ teaspoon red wine vinegar  
Few drops lemon juice

## *Preparation:*

- For the lobster stock - sauté lobster short in olive oil, add onions, carrots and English celery. Add the tomato purée and the peeled tomatoes, add the rest of the ingredients and cook for 25 minutes, then strain it.
- For the sauce - boil lobster fond and add cream, thicken with Roux, season with salt, pepper and Cognac, add coral butter, strain and blend in the blender. Just before service add the leek slices.
- Red beet essence – juice the beets and reduce the beet juice slowly in a saucepan to 1/8 cup. Whisk in the beurre monte, red wine vinegar and lemon juice.
- Take lobster tail out of the shell and marinate with olive oil, garlic and herbs. Wrap tails in cling film and aluminum foil and cook in court bouillon, placing weight on top that the lobster tail keeps a straight shape. Un-wrap tails and pan-fry until golden brown.
- For the presentation – place pasta in the center of the plate. Spoon first the sauce with the leek and then the lobster on top. Garnish with the vegetables. Spoon the beet essence around the plate and decorate with herb sprigs.