



## Featured Recipe

From: Feature Story  
**Radisson Seven Seas Voyager**  
Signatures Restaurant

### Salade de Médailles de homard a la vinaigrette de crustacés servie sur lit de poireaux

Lobster medallions with seafood vinaigrette, served on a bed of marinated leeks

Category: Appetizer

#### *Ingredients:*

- 4 pieces Lobster tails, 200 grams each
- 4 pieces mixed lettuce or mesclun salad bouquet
- 1 teaspoon balsamic vinegar

#### *Crustacean vinaigrette:*

- ¼ cup lobster stock or other crustacean stock
- 1 tablespoon Dijon mustard
- Salt and freshly ground pepper
- ½ piece shallot, finely chopped
- 2 tablespoons red wine vinegar
- ¼ cup virgin olive oil
- 1 tablespoon basil, cut into julienne

#### *Court - bouillon:*

- 4 cups water, cold
- ¼ cup vinegar, white
- 1 cup dry white wine
- 4 ounces carrots cut into medium mirepoix
- 4 ounces onions cut into medium mirepoix
- 4 ounces leeks cut into medium mirepoix
- 2 ounces celery stalk cut into medium mirepoix
- 1 small bouquet garni
- Peppercorns
- Sea salt



### ***Garnish:***

- 2 cups chicken stock
- 3 pieces star anis
- Salt and freshly ground pepper
- 1 pound leeks
- 1 teaspoon Dijon mustard
- ½ cup Virgin olive oil
- 1 tablespoon chive, finely chopped
- 1 tablespoontomatoes cut into fine brunoisette dices
- 1 piece shallot, very finely sliced

## ***Preparation:***

### **Lobster cooking process in the court bouillon:**

- Boiled the water, white wine and the vinegar. Add the garnish of mirepoix vegetables and the bouquet garni. Season to taste and simmer for 20 minutes. Add the lobster tails to cook in the court bouillon for about 1 and half minutes. Put the pan aside and leave the lobster in the court bouillon for about 5 more minutes. Take the lobster tails out of the court bouillon and clean up in a tray. Put the lobster tails in the fridge.

### **Cooking process of the leeks and chicken vinaigrette:**

- Boiled the chicken stock and add the star anis. Let's infuse the star anis in the chicken stock for about 10-15 minutes. Once again put the chicken stock and star anis to boil. Add the leeks and cook with low simmering for about 15-20 minutes until that the leeks are completely cooked and "fondant".
- Take the leeks out of the stock and leave them become cool. Reduce the stock until begin at "glace" consistency. Pass in a chinois and put aside. When the chicken glace is cold, add the Dijon mustard and "monter" with the virgin olive oil. Season to taste and add some chicken stock if the mixture is too thick.

### **Garnish:**

- Slice the cooked leeks very thinly. Combine together the leeks with the shallot, the chive, and the tomatoes. Season with the chicken vinaigrette to the taste. If necessary add some salt and pepper.

### **Crustacean vinaigrette:**

- Reduced until "glace" consistency the lobster stock or other crustacean stock. Add the vinegar, the Dijon mustard and the shallot. Mix all the ingredients together and "monter" with virgin olive oil. Season to taste and add the basil. If necessary add some chicken stock if the mixture is too thick.

**Assemblage:**

- In a bottom of a ring put the leeks mixture. Cut the lobster tails in thin medallions. On the top of the leeks mixture arrange the medallions such as a rosace. In the middle of the rosace, put the “bouquet” of mixed green sprayed with little balsamic vinegar. Brush the top of the lobster medallions with some chicken vinaigrette. Put three small teaspoons of the crustacean vinaigrette around the rosace of lobster and mixture of leeks.

