



Clément BRUNO
Restaurant Chez Bruno

route des Arcs "Campagne Mariette"- 83510 Lorgues

Téléphone : +33 (0) 4 94 85 93 93

• **Lobster in court-bouillon**

Préparation

Pan-fry the lobster in olive oil.

Cut the carrot, onion and bacon in small pieces and add them to the lobster. Season and add the chopped parsley.

Deglaze with some of the white wine, a dash of cognac and a little chicken stock.

Simmer for 3 or 4 minutes. Drain over a pan in order to keep the liquid.

Keep some of the lobster shell, pan-fry it with a dash of olive oil, add a little white wine and some chicken stock and simmer for about 20 minutes. Mix both liquids and thicken with some olive oil.

Drain in a conical strainer and cream lightly: the court-bouillon must be light and pale.

Dice the vegetables into very small pieces. Cook them lightly with butter, then add a little chicken stock.

Slice the cepes, pan-fry them and add them to the diced vegetables. Set aside.

Just before serving, reheat the lobster in a little court-bouillon to which you have added the black truffle.

Drink

Château la Calisse Blanc Cuvée Etoiles - Rolle et Grenache blanc

Ingrédients

- 250 g lobster
- 10 g carrot
- 10 g celery sticks
- 10 g onion
- 20 g cepes
- 20 g bacon
- 100ml white wine
- 100ml chicken stock
- 1 dash of cognac or brandy
- 50ml single cream
- 50ml olive oil
- 10g black truffles
- Parsley, garlic, butter, pepper