

# TIMBALE OF SOUS VIDE LOBSTER, SNOW CRAB AND CRUSHED AVOCADO GAZPACHO DRESSING AND CAVIAR PEARLS



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The Hong Kong Cricket Club, founded in 1851, is the oldest cricket club in Asia. The Club has provided cricket, sports and recreational activities to its members and the wider community for over 160 years. Represented by Jason Chan Yee Chiu & Ho Wing Hong.

- Sub Category Name  
Combo  
Appetisers
- Recipe Source Name  
Real High Tea 2014/15 Volume 1

## Ingredients

### TIMBALE OF SOUS VIDE LOBSTER, SNOW CRAB AND CRUSHED AVOCADO GAZPACHO DRESSING AND CAVIAR PEARLS

#### Timbale of Sous Vides Lobster, Snow Crab and Crushed Avocado

- 328g lobster
- 160g snow crab
- 1 avocado`
- 1 tsp Lea and Perrins
- Dijon mustard
- 3 tbsp mayonnaise
- 1g chives



## **Gazpacho Dressing**

- 1 roasted bell pepper
- 85g roasted cherry tomato
- 1/2 red onion, roasted
- 2 tbsp sherry vinegar
- 80ml first press lemon oil

## **Methods and Directions**

### **TIMBALE OF SOUS VIDE LOBSTER, SNOW CRAB AND CRUSHED AVOCADO GAZPACHO DRESSING AND CAVIAR PEARLS**

#### **Timbale of Sous Vides Lobster, Snow Crab and Crushed Avocado**

- Chop the avocado; add the chives and Lea and Perrins. Mix well.
- Place this at the bottom of a prepared mould.
- Next, mix the snow crab and lobster with mustard and place on top of the avocado.
- Set in fridge for up to one hour.

## **Gazpacho Dressing**

- Place all the ingredients in a blender and process until smooth.
- Pass through a sieve for a smoother texture.