

## LANGOUSTE WITH PUMPKIN MOUSSE AND SEA BUCKTHORN



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Lobster cooked to tender perfection is brushed with buckthorn coulis and is served with pickled pumpkin and a tantalising pumpkin mousse.

- Sub Category Name  
Food  
Main Courses
- Recipe Source Name  
Dilmah Real High Tea Global Challenge 2015

### Ingredients

#### LANGOUSTE WITH PUMPKIN MOUSSE AND SEA BUCKTHORN

##### Ingredients for Pumpkin Mousse

- 1 small Butternut Squash
- 2 Eggs (cooked for 4minutes)
- 1tbsp. Crème Fraiche
- 100ml Grape Seed Oil
- Salt and Pepper

##### Ingredients for Sea Buckthorn

- 200g Sea Buckthorn



- 100g Honey
- 50ml Sherry Vinegar
- 1 Vanilla Pod
- Pinch of Salt

### **Ingredients for Pickled Pumpkin**

- 1 Uchiki Kuri Pumpkin, sliced and shaped
- 100ml White Balsamic Vinegar
- 100ml White Wine
- 100ml Water
- 100g Sugar
- Coriander Seeds, Star Anise, Lemon Juice

### **Ingredients for Langouste**

- Freshly caught spiny Lobster

## **Methods and Directions**

### **LANGOUSTE WITH PUMPKIN MOUSSE AND SEA BUCKTHORN**

#### **Pumpkin Mousse Method**

- Peel the pumpkin, chop to medium sized dice, then roast in the oven until golden brown.
- Place in robot coupe, add the eggs and blend it with the grape seed oil.
- Add the crème fraiche at the end, season with salt, sieve and place in piping bag.

#### **Sea Buckthorn Method**

- Bring to boil the honey with vinegar and vanilla. Cool down, add sea buckthorn. Vacuum it, and steam at 60°C for 10 min. Pick out the nicer berries for garnish, and blend the left over in robot coupe. Use the coulis to brush the langouste once it is cooked.

#### **Pickled Pumpkin Method**

- Bring all ingredients to boil, add the sliced pumpkin, cook for 2mins. Cool in the liquid itself.

#### **Langouste Method**

- Set the oven on steam. Prick the lobster tail with a long needle, so that it will stop the tail from curling during cooking. Steam at 72°C for 56 mins (or depending on size). Clean it carefully, keep it warm, and brush with the sea buckthorn coulis.



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