

Vegetables with **Lobster dip**



4 people

20 min preparation time

10-15 min cooking time

All ingredients

- 2 tins of 120 g** la belle-iloise Lobster and cognac mousse
- 6 teaspoons** plain runny yoghurt
- 1** carrot
- 1/2** cucumber
- 1 small** endive
- 1 small** stick of celery
- 8** white asparagus
- 1 packet** mini bread sticks

Steps

- 1- Peel and cook the asparagus 10 to 15 minutes keeping them slightly "al dente". Drain and leave to cool
- 2- Peel and cut the carrot, cucumber, endive and celery into sticks
- 3- Mix the yoghurt with the lobster and cognac mousse
- 4- Divide the mixture between two glasses
- 5- Place some of the vegetable sticks in the dip
- 6- Serve the rest of the vegetables in other glasses