

Lobster cappucci



6 people

15 min preparation time

None cooking time

All ingredients

- 1 tin (400 g)** la belle-iloise Lobster bisque
- 50 g** crème fraîche
- 50 g** whipping cream
- 20 g** red lumpfish roe
- 1 pinch** salt

Steps

- 1- Mix the 2 creams and lightly whip until firm. Add the salt at the end
- 2- Delicately mix the lumpfish roe into the whipped cream and chill
- 3- Gently heat the lobster bisque in a saucepan
- 4- Pour the bisque into cups or shot glasses without getting any on the sides
- 5- Using a piping bag and nozzle, make a swirl of whipped cream on the top and serve immediately