

ROCK LOBSTER, CORAL GRAVY WITH MASTER ORIGIN ETHIOPIA

🕒 35 min. 🍳 Difficult



MATERIALS

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

Master Origin Ethiopia Coffee Gravy

3 Heads Of Pink Rock Lobster
30 G Of Dried Kombu
30 Cl Of Dashi (Japanese Stock)
2 Master Origin Ethiopia
40 G Salted Butter, Cubed

The Lobster

1 Peeled Lobster Tail
1 Sheet Of Dried Kombu,
Moistened According To The
Manufacturer's Instructions
1/2 Uchiki Kuri* Squash, Seeds
Removed
2 Tbsp Of Salted Butter, Heated

INSPIRATIONS



HOW TO MAKE !

- **Master Origin Ethiopia coffee gravy :**
- Mix the first four ingredients in the blender. Heat WITHOUT boiling for about 10 minutes. Filter and then add the salted butter to obtain an emulsion.
- **The lobster :**
- Roll the rock lobster tail in the seaweed. Steam for 6 minutes.
- Finely slice the squash with a mandolin. Roll up the slices into rosettes. Drizzle salted butter over them and cook in a preheated oven at 200°C for 3 minutes.
- Slice the rock lobster in two. Arrange in a shallow bowl. Arrange the squash rosettes around it. Cover with three large spoons of Master Origin Ethiopia coffee gravy. Sprinkle with 1 tbsp black sesame seeds.
- *Good to know:*
- *Uchiki kuri is a Japanese type of orange-coloured squash, with a very pleasant taste which is quite similar to that of a chestnut. It is also sometimes called Hokkaido squash.*