



**EYCKZIMMER**

## **Minted pea soup with pear and Scottish lobster**

### **Ingredients** (SERVES 4)

500g	Peas fresh (frozen)
2 No	Celery sticks
1No	Onions small
1No	Leek small
2 Cloves	Garlic
100ml	White Wine dry
50gr	Butter
500ml	Vegetable stock
500ml	White Chicken stock
1 Sprig	Mint (stalks to cook with the soup and leaves for garnish)
1 No	Pears (peeled and cut into Brunoise)
50ml	Double Cream
1 No	Lobster (500gr) cooked and meat diced
500ml	Vegetable stock reduction
Seasoning	

### **Method**

- sweat of the chopped leek, celery, garlic and onions in butter without colour and until soft
- add the peas sweat for 1 further minute
- deglaze with the white wine and reduce completely
- add the chicken & vegetable stock and add the mint stalks and cook for approx. 5 minutes
- puree and pass through a fine sieve (chinoise)
- adjust seasoning
- to cook the lobster bring the vegetable stock to the boil litre of and gently simmer the lobster for 6 minutes then refresh quickly in ice water and break out of the shells cutting the claws in half and the lobster tail into 8 slices
- when serving heat the soup finish with the cream, garnish with lobster meat, chopped mint and the raw pear brunoise
- serve