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## FETTUCCINE WITH SALMON SAUCE AND LOBSVIAR

*Preparation time:* 25 minutes

*Difficulty:* Very easy

*Ingredients for four servings:* 400g fettuccine, 150ml single cream, 150g flaked smoked salmon, 1 small jar of Lobsviar, ½ lemon, salt and some pink pepper grains.

*Instructions:*

Mix half the flaked salmon with the single cream and heat. Season, mix with the Lobsviar and put to one side. Meanwhile, cook the fettuccine in plenty of salted, boiling water until it is al dente. Drain well and add the salmon sauce. Serving suggestion: Serve in a preheated dish and add the salmon cut into strips and the Lobsviar. Some grains of pink pepper (green pepper in red wine vinegar) and thin lemon slices can be used to garnish. Serve very hot.





## COD CARPACCIO WITH LOBSVIAR

*Preparation time:* 40 minutes

*Difficulty:* Easy

*Ingredients for four servings:* ¾ kg fresh cod loin, 2 medium potatoes, one 120g jar of Lobsviar, the juice of a lemon, one spring onion, a little fennel or dill, salt and pepper.

*Instructions:*

At the fishmonger's, ask for skinned and boned cod, and cut in very thin slices (if it is not frozen, in order to prevent the raw fish from containing parasites we should freeze it first by spreading the slices on a tray and covering them with cling film). When they are defrosted, salt and pepper the cod slices and marinate them for 15 minutes in the lemon juice, a splash of virgin olive oil, and a sprinkling of herbs. We will previously have put the potatoes onto boil in a saucepan filled with cold water, a pinch of salt and a splash of vinegar. When the potatoes are cooked (20 to 30 minutes, stick a fork in to check), drain, peel and cut into slices and arrange on plates. Arrange the cod slices on this potato base (while still hot) and garnish with a teaspoonful of Lobsviar.





## VICHYSOISE WITH LOBSVIAR BOUQUET

*Preparation time:* 50 minutes

*Difficulty:* Easy

*Ingredients for four servings:* 2 large leeks - we will only use the white part -, 1 onion, 20g butter, 1/2kg potatoes, 2 glasses stock, 1½ glasses of milk, 100cl single cream, one 120g jar of Lobsviar and a teaspoonful of chopped parsley.

*Instructions:*

Vichyssoise: Melt the butter in a saucepan over low heat and try not to let it burn. Add the chopped onion and the sliced leeks. When they are golden brown, add the sliced potatoes. Fry for a moment and add the stock. Leave to cook over low heat for some 40 minutes. Remove from the heat and, when it has cooled a little, beat. Add the milk and beat once again. When it has cooled, check for salt and leave to stand in the fridge. Sprinkle with chopped parsley and add Lobsviar. Suggestion: We recommend making the cream the day before.





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**BRICK OF SEAFOOD AND LOBSVIAR**  
(Restaurant : Pedro Larumbe)

*Preparation time:* 40 minuts

*Difficulty:* Average

*Ingredients for four persons:* 4 leaves of Pasta Brick, fresh chives, 120 g cream cheese, 120 g. lobster crumb, 55g Lobsviar, 1 dl. seafood sauce y chervil.

*Preparation:*

Spread the brick pasta over a plain surface. Place one spoon of cheese cream in the center together with a spoon of lobster crumb and two spoons of Lobsviar. Close the brick resembling a small bag. Close it with a cord made of fresh chive. Fry the brick in abundant hot oil. Take away and drain over absorbing paper. Put the brick on a plate and wash it down with the seafood sauce. Garnish with chervil and some spoons of Lobsviar. This recipe belongs to the restaurant "La Redacción" of Pedro Larumbe.





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## TAGLIATELLI WITH PRAWNS AND LOBSVIAR

*Preparation time:* 30 minutes

*Difficulty:* Easy

*Ingredients for four servings:* 400g white and green tagliatelli, 250g prawns, two garlic cloves, one red chilli (cayenne), a small jar of Lobsviar, a sprig of parsley, salt, olive oil.

*Instructions:*

Peel the prawns (if possible without washing them). Cut half the prawns into pieces and set the other half aside. Make a fumet with the prawns, and, when drained, cook the pasta al dente. In a saucepan, first fry the garlic cloves in a little olive oil and remove when they are golden brown. Fry the whole prawns and remove. Then, fry the prawn pieces lightly with the cayenne and add the well-drained pasta. Crush the garlic in a mortar with a sprig of parsley and add. Mix everything together for a few seconds and take off the heat. Add the Lobsviar and the whole prawns. Serve hot.





## VOL-AU-VENTS FILLED WITH VEGETABLES AND LOBSVIAR

*Preparation time:* 45 minutes

*Difficulty:* Average

*Ingredients for four servings:* 4 vol-au-vents, 1 small aubergine, 2 carrots, 1/2 courgette, 1 medium-sized onion, 4 eggs, 150g skinned and boneless hake fillets, one 120g jar of Lobsviar, 125ml single cream, a glass of white wine, extra virgin olive oil, vinegar, salt and white pepper.

*Instructions:*

Slice the aubergine, carrot and courgette into thin strips together with the onion. Fry all the ingredients in olive oil until soft and salt and pepper. Cut the fillets into pieces and fry for a few seconds. Add the glass of white wine and cream. Simmer for 20 minutes and put to one side. Meanwhile, poach the eggs in plenty of water with a splash of vinegar. Cook the vol-au-vents in the oven at 175° for 15 minutes and fill with the vegetable sauce. Arrange the poached egg on top, add the Lobsviar and serve.





**AJOBLANCO (Cold soup) WITH KING PRAWN AND LOBSVIAR  
(Restaurant : Pedro Larumbe)**

*Time of preparation : 30 minutes*

*Difficulty: Average*

*Ingredients for four people:* Ingredients for the Ajo- Blanco: 300 g. of fresh almond, 250 g. of mineral water, 600 g. of sunflower oil, 1 clove of garlic, 3 bread slices, 1 dl. Extra virgin olive oil and salt. Additionally : 4 King Prawns, 55g jar Lobsviar, Modena vinegar, Chervil.

**Preparation :**

Ajo- Blanco: Marinade all ingredients for the ajo-blanco for 12 hours approximately. Liquidize the content and strain with a cone strainer. Season and set aside in a cool place. King Prawns : Peel and cook in abundant salted water for 1 to 2 minutes. Refresh with water and salt. Set aside. Open the king prawn in half and put it on a plate, garnish with some modena vinegar drops and chervil. The ajo-blanco will be served very cold on top. This recipe belongs to restaurant La Redacción of Pedro Larumbe.

