

## Vanilla butter poached Maritime lobster with celeriac puree and white asparagus

(serves 4)

4 Maritime lobsters (1 ½ to 1 ¾ lbs each)  
1 Vanilla bean  
1 Celeriac head (small)  
½ cup 35% cream  
½ cup lobster stock  
12 pc White asparagus (blanched until tender)  
1lb Butter (unsalted)  
4 Chervil sprigs  
Salt and pepper

**Method** – Blanch lobster in a pot of boiling salted water for 4 minutes. Cool in ice bath to discourage further cooking. Carefully remove meat, keeping claw meat in tack. Using butter at room temperature, fold in vanilla bean seeds removed from pod. Using a vacuum sealer, place the lobster tail meat in 1 bag and the lobster claw meat in the other. Place ½ lb of butter in each bag and seal. Set aside. Peel celeriac and coarsely chop and place in pot with cream and lobster stock. Top up with water until just covered, and cook until tender and ready to puree. Mixture should be smooth. Place vacuumed lobster claws and lobster tail meat in a bamboo steamer and steam for 5 minutes. Set aside. Finish by placing celeriac puree in middle of plate, followed by white asparagus and finally 1 piece of lobster tail meat and 2 lobster claws. Garnish each plate with a sprig of chervil. Enjoy!



**Diana's Seafood Delights**  
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