

Roasted langoustines, oyster tartare and olive oil sorbet

Recipe by Chef Christopher Coutanceau

Ingredients for 6 people

With: Le Baume de Bouteville – l'Original (N 3) or La Vieille Réserve (N 6)

Olive oil sorbet

- Water 25 cl
- Sugar 100 gr
- Invert sugar 10 gr
- Powdered milk 15 gr
- Stabilizer 2,5 gr
- Olive oil 75 gr

In a saucepan boil water, sugar, invert sugar, powdered milk and the stabilizer. At the first boiling, take the saucepan out the fire and let it cool down. Add the olive oil and turbine.

Oyster tartare

- 6 oysters (type n° 2)
- Shallots (chiseled) 5 gr
- Chives (chiseled) 5 gr
- Lemon juice (fresh) 3 gr
- Parsley (chiseled) 3gr
- Espellette chili

Cut oyster in macedoine (diced) then add the rest of the ingredients.

- Roasted langoustine
- 18 Langoustines
- Baume de Bouteville

Roast langoustines in a pan. Once they are cooked, take them off and deglaze them with the Baume de Bouteville and whisk the butter. Pour the deglazed sauce on the langoustines.

Filet Mignon from veal with Baume de Bouteville

Recipe by Chef Daniel Massé

For 4 people

With: Le Baume de Bouteville – l'Original (N 3) or La Vieille Réserve (N 6)

- 4 veal medallions 150 g / piece
- White whine (½ glass)
- Le Baume de Bouteville (½ glass)

- 1 tbsp. oil
- 3 tbsp. veal stock
- 60 g of butter
- Sea salt, freshly ground pepper
- 1 tbsp. crème fraîche

Enter the four veal medallions in a Sauteuse pan with oil and 10g of butter leaving them preferably slightly pink. Remove them and arrange for keeping them warm the time to make the sauce. Deglaze the Sauteuse (after degreasing) with the Baume Bouteville and the white wine, reduce by one-third, add 3 tbsp. veal stock, bring to boil for 1 minute then remove from heat gently, add the remaining butter while stirring. Check the seasoning and pour the sauce over the 4 veal medallions. Potatoes and vegetables can serve as garnish.

Roasted Lobster with Baume de Bouteville

Recipe by Chef Gerard Alloyeau.

Ingredients for 4 people

With: Le Baume de Bouteville – La Réserve Exclusive (N 10)

- 4 Lobster (500 gr each)
- Shallots (chiseled) 4
- Le Baume de Bouteville 6 tbsp.
- White wine 6 tbsp.
- Thyme, bay leaf, pepper (4 grains)
- Salted butter 600 gr
- Olive oil 20 cl

Beurre blanc sauce (White butter sauce)

In a saucepan, reduce heat to dry without browning the shallots with the Baume de Bouteville, white wine, pepper, thyme and bay leaf. Add little by little 300 g butter over high heat, whisking. Remove from heat when the sauce whitens, then sieve the mixture and keep it warm.

Cooking

In a dish, pour 1 tbsp of olive oil, then place the lobsters head to tail. Moisten the lobster with the remaining olive oil, sprinkle with thyme and bay leaves and cook in the oven at 200 ° (thermostat 7) for 10 minutes. Melt 300g salted butter. Remove from oven and drill a hole in each lobster, put in it some melted salted butter and then put it back to the oven for 10 more minutes.

Finishing and presentation

Put lobsters on a board and cut them in half lengthwise, remove the small pebbly pocket at the top of the head, break pincers, moisten lobsters with the cooking juices, prepare in a plate and serve with Beurre blanc sauce.
