

Lobster Croissant

PORTIONS	PREPARATION	BAKE
4	40 minutes	20-25 minutes
RECOMMENDED CONSUMPTION TIME		
Breakfast Brunch Lunch Dinner Snacks Appetizer Dessert		



Recipe created by
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/ Ingredients



Perfect Croissant
Quantity: 4

- 150 g lobster
- 50 g mayonnaise
- 20 g chives
- 1 grapefruit
- 1 orange
- 1 lime
- 100 g celery
- 100 g carrot
- 5 g chili pepper



/ Preparation

Step 1

Place the croissants on a baking sheet lined with parchment paper, then let them thaw at room temperature for 30 minutes.

Step 2

Bake the croissants for 17 minutes at 180°C (350°F). Let cool.

Step 3

Cook the lobster for 8 minutes in salted boiling water, let it cool, and then shell the lobster.

Step 4

Cut the celery and carrot into cubes, then cook for 5 minutes with olive oil. Cut the grapefruit and orange into wedges. Chop the chives and finely chop the chili.

Step 5

Mix the lobster cut into small pieces with the mayonnaise, vegetables, chives, chili, and lime juice.

Step 6

Make a slit on the top of the croissants, add the mixture, then the segments of citrus.