

# Napoleon of Tomato Aspic and Lobster Medallions



## Serves 4

Prep time: 25 minutes

Cooking time: 10 minutes

## Ingredients:

1 tablespoon caster sugar  
1/2 lime  
140g beefsteak tomatoes  
2 sheets of gelatine  
4g Agar agar  
1200g tomatoes  
2 Breton lobsters  
2 spring onions  
1/4 bunch of lemon balm  
10g sunblush tomato puree  
50g red onion  
2 drops of Tabasco sauce  
175g Soy milk  
15g olive oil  
100g small fava beans  
10g tomato concentrate  
2 sticks of lemongrass  
5cl rice wine vinegar  
2l water  
freshly ground salt and pepper (to taste)  
1 glass of dry white wine



## Preparation Directions:

**Tomato emulsion**-Remove skin and seeds from 200 g of tomatoes and dice. Peel and dice red onion. Mix finely chopped lemon rind with salt. Separate lobster claws from body. Tie tails with cooking twine, alternating tops to bottoms so they stay in place.

**Tomato aspic**- Mix 1kg of tomatoes in blender. Soften gelatin in water.

**Tomato tartare**- Remove the skin from beefsteak tomatoes and dice them into small cubes. Mix together blanched fava beans, lemon balm, and chopped spring onions. Add lime juice, salt and pepper.

## Cooking Directions:

**Tomato emulsion**- Sweat red onion for one minute, add diced tomatoes and bring to the boil. Cook for one minute. Add sunblush tomato puree, salted lemon, tomato concentrate, Tabasco sauce, soy milk and olive oil. Season and mix in blender; then pass through a chinois or fine mesh sieve to strain.

**Tomato aspic**- Boil tomatoes to separate the juice. Save juice from the tomatoes, add agar agar and cook for 2 minutes. Remove from heat, pat dry gelatin sheets and add. Spread a fine layer on a plate and leave to set. Cut into rounds using a 4cm diameter biscuit cutter once set. Meanwhile, bring water, white wine, caster sugar, rice wine vinegar, lemongrass, salt and pepper to a boil. Cook lobster tails for 4 minutes and claws for 6 minutes. Remove meat from shells and cut into medallions. Place lobster pieces on a plate covered with a damp absorbent cloth.

## Serving Directions:

Warm tomato emulsion and blend until frothy. On each plate put a circle of tomato tartare then top with a layer of tomato aspic followed by the lobster medallion. Top with a bunch of fresh herbs and drizzle with tomato emulsion.

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