

Cook the lobster for 4 minutes, shell it and reserve.

Take pasta ravioli, put the foie gras and truffle and then close it with egg yolk.

Chop a ball celery, cook it in milk for 20 minutes and then mix it.

Recover lobster ornaments and chop. Cut celery in little dices. Combine lobster, celery, orange juice, and cook in butter.

Cut a celery ball slicer then resize triangle.

Mix foie gras with water and the chicken stock to make the sauce.

Ingredients :

1 half lobster

4 shrimp pasta ravioli

1 egg

100g foie gras

5g truffle

10cl orange juice

3 ball celery ball

Sauce :

20g foie gras

10cl chicken stock.