



# Norway lobster /tomato/bimi/almond

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## Rezept für 4

### Ingredients

8 Norway lobsters  
1 beef tomato  
8 cherry tomatoes  
200 g green tomatoes  
1 pineapple  
200 g bimi  
1 bunch mint  
50 g almonds  
marigold flowers  
vegetable oil  
sushi seasoning  
sriracha sauce  
ginger, lemongrass, fresh  
chilli

### Method

Peel and quarter the pineapple, remove the stalk and place in the preheated oven (250 °C, grill). Grill the pineapple for approx. 25 mins., turning regularly. Allow to cool and juice  $\frac{3}{4}$  of the pineapple. Season the juice with a little ginger, lemongrass and fresh chilli. Chop the remainder of the grilled pineapple into 1 cm cubes. Remove the Norway lobster from the shell and steam at 42 °C for approx. 10 mins. Then grill on its back over a hot charcoal barbecue. Marinate the beef tomatoes with honey, Sriracha sauce and salt, then dry for approx. 2 hrs. in the preheated oven (90 °C convection). Briefly blanch the cherry tomatoes in boiling water, remove the skins and place in the sushi seasoning. Thinly slice the green tomatoes and marinate with the salt and sushi seasoning. Briefly blanch the bimi in salted water, then fry in brown butter, season with salt and pepper, adding the chopped almonds at the end. Blitz the mint (approx. 100 g) with 100 ml of vegetable oil until smooth, bring briefly to the boil and then pass through a fine sieve.



### **Anrichten**

Decoratively plate up the various tomatoes and grilled pineapple cubes, place the grilled Norway lobster on top and pour in the pineapple stock. Garnish the dish with the mint oil and marigold leaves.