Vegetables with **Lobster dip**





4 people | 20 min preparation time | 10-15 min cooking time

All ingredients

2 tins of 120 g la belle-iloise Lobster and cognac mousse
6 teaspoons plain runny yoghurt
1 carrot
1/2 cucumber
1 small endive
1 small stick of celery
8 white asparagus
1 packet mini bread sticks

Steps

1- Peel and cook the asparagus 10 to 15 minutes keeping them slightly “al dente”. Drain and leave to cool
2- Peel and cut the carrot, cucumber, endive and celery into sticks
3- Mix the yoghurt with the lobster and cognac mousse
4- Divide the mixture between two glasses
5- Place some of the vegetable sticks in the dip
6- Serve the rest of the vegetables in other glasses