Lobster cappucci





6 people | 15 min preparation time | None cooking time

All ingredients

1 tin of 400g la belle-iloise Lobster bisque
50 g crème fraîche
50 g whipping cream
20 g red lumpfish roe
1 pinch salt

Steps

1- Mix the 2 creams and lightly whip until firm. Add the salt at the end
2- Delicately mix the lumpfish roe into the whipped cream and chill
3- Gently heat the lobster bisque in a saucepan
4- Pour the bisque into cups or shot glasses without getting any on the sides
5- Using a piping bag and nozzle, make a swirl of whipped cream on the top and serve immediately