

# 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