

Lobster with pistachio zabaione and caviar

Serves 6 **30 minutes**

- 120 g shelled pistachios from Bronte, Sicily
- Virgin olive oil from Liguria • 150 g watercress
- 2 whole eggs + 1 egg yolk • 50 g flour
- Bunch of herbs (sage, marjoram, thyme, parsley)
- 2 European lobsters weighing about 1 kg each
- 80 g Goji berries • 50 g Oscietra caviar • Salt and white pepper

1 For the zabaione: soak the pistachios in boiling water for 4 minutes and drain (save the cooking water). Repeat twice. Put the pistachios in a food processor and blend with 100 ml cooking water. Gradually add 80 g olive oil and season with salt.

2 For the sponge cake: wash 110 g watercress, pat dry, mix finely and push through a sieve. Add the eggs and flour, mix well and

push through the sieve again. Put the mixture in a siphon with 2 cartridges of carbon dioxide. Spray the mix into a paper cup, microwave for 30 seconds, allow to cool briefly and use a knife to separate the cake from the paper.

3 Put the herbs in a saucepan with a little water. Bring to a boil and place a steamer on top. Place the lobsters in the basket and steam for about 4 minutes. Remove the meat from the lobsters, divide into 6 portions and season with olive oil, salt and white pepper.

4 To serve, prepare 6 plates and add a tablespoon of pistachio zabaione to each one. Arrange the lobster pieces and watercress sponge on top. Garnish with goji berries, fresh cress leaves and a teaspoon of caviar.



RECIPE ROBERTO FANI PHOTO RAMUNAS ASTRAUSKAS

MATHIEU MORVAN - SOUS-CHEF EXÉCUTIF

He more or less 'fell into the pot', says Mathieu Morvan. Between the traditional cuisine of his grandmother, his mother's soulful cooking and his father's perfect table culture, his life was destined from the cradle to involve gastronomy. Now he's continuing this tradition, as chef!

After a conventional schooling with a bachelor's degree in hotel management, he earned his spurs as an apprentice in several first-class houses: restaurant L'Ecrivain* in Dublin, Les Ambassadeurs**, Hôtel de Crillon, Pavillon Ledoyen*** and Hôtel Ritz in Paris.

Immediately after completing his training he went to Jérôme Banctel, chef of the two-star restaurant Senderens. During the ensuing three years he took on a variety of projects, with one taking him overseas for the opening of the restaurant MOB, a vegetarian concept in Brooklyn, New York.

As sous-chef he assists the chef in striving for innovation and perfection, while also putting his own stamp on the business. The collaboration with Fabrice Salvador at the Cristallerie (Hôtel Le Place d'Armes) was the logical development of his career.

Starred chef Fabrice Salvador described him as 'more than a sous chef; he's a brother in arms'.



Seared Normandy scallops with mushrooms and Jabugo ham

Serves 4 **40 minutes**

- 8 large scallops without the roe (coral)
- 1 kg cremini mushrooms • 1 shallot
- 4 slices of Iberian ham
- 10 g dehydrated mushroom powder
- 20 g skinless toasted hazelnuts
- 20 g butter • 100 g single cream • Olive oil • Fleur de sel

1 Cut half of the mushrooms into quarters. Finely chop the shallots.

2 Add the shallots to a cold pan with the butter. Place the pan on the stove and sweat the shallots for 3 minutes until translucent. Add the chopped mushrooms, sauté for 3 minutes and then add the cream. Simmer on medium heat for 10 minutes and then

blitz to a smooth cream with a hand-held blender. Season with salt and pepper and keep warm.

3 Wash the rest of the mushrooms without soaking to make sure they retain all their flavour. Cut into slices 2 mm thick. Arrange into a circle on 4 plates and chill in the refrigerator.

4 Add a little oil to a frying pan. Once the oil is very hot and begins to smoke, put the scallops in the pan and season them. Sear for one minute, add 10 g butter, fry for another minute and remove from the pan.

5 Remove the plates from the fridge. Spoon a dollop of mushroom cream into the centre of each circle and place two scallops on each plate. Season the raw mushrooms with fleur de sel and olive oil and sprinkle with a little mushroom powder. Decorate with Iberian ham and roasted hazelnuts.

RECIPE MATHIEU MORVAN PHOTO RAMUNAS ASTRAUSKAS