

HOW TO MAKE

Grilled lobster with vanilla butter sauce

Shopping list	Step	What to do	What you need (serves 6)	Marguerite's tip
<ul style="list-style-type: none">• 3 10oz each lobster tails• veal demi-glace• 2 lemons• 2 vanilla pods• 4 oz salted butter• 2 TBS ground coriander• 1.5 cups xeres (manzanillo)	1	<p>Carefully remove the lobster meat from its shell. Store the meat in the fridge until it is time to grill it. Prepare 2 cups of veal broth from the demi-glace (follow advised quantities of demi-glace to water from the pack, those can vary depending on brands). Grate the lemons. Grate the seeds of the vanilla pods.</p>	<ul style="list-style-type: none">• 3 10oz each lobster tails• veal demi-glace• 2 lemons• 2 vanilla pods	
	2	<p>Melt the butter in a sauté pan, stir in the coriander, add the lobster shells and stir until the shells become red. Add the xeres, the stock, the vanilla seeds (and the empty pods), the lemon zests. Bring to a nice simmer and simmer until reduced so it covers a spoon. Remove the solids and keep aside until serving time.</p>	<ul style="list-style-type: none">• 2 oz salted butter• 2 TBS ground coriander• 1.5 cups xeres (manzanillo)	
	3	<p>Just before serving grill the lobster meats (you can also add scallops or even shrimps), reheat the sauce and whisk in the butter. Serve with a simple risotto.</p>	<ul style="list-style-type: none">• 2 TBS cold salted butter	