

**Main ingredients:**

3 each 500 gr Maine lobsters  
 500gr Wine tomatoes  
 1 Gem lettuce  
 1 Each peach dressing  
 3 Each Fresh white peaches  
 Micro basil  
 Chive

**Directions:**

1. Cook the whole Maine lobsters.
2. Cut and cook the lobster tails and let them simmer for 3 minutes.
3. Cut and cook the lobster clips to a simmer for 5 minutes.

**Wine tomatoes recipe:**

500gr tomato vines  
 100gr honey  
 1dl cider vinegar  
 1 lemon grass  
 15 grains of coriander  
 2 cloves of garlic  
 Coarse salt  
 pepper

1. Roast 500gr of vine tomatoes in a pan with fresh butter
2. After 5 minutes of cooking, add 100g of honey and cook until slightly caramelized.
3. Deglaze with 1 dl cider vinegar.
4. Reduce by half.
5. Cover with tomato water.
6. Add 1 lemon grass, 15 coriander seeds, 2 cloves of crushed garlic, salt and pepper.
7. Reserve with lid over the stove for 4 to 5 hours.

**Peach dressing:**

200gr Virgin olive oil  
 3 Peaches, peeled (each)  
 20gr Honey  
 100gr Cider vinegar  
 20gr Lemon juice

**Directions:**

1. Mix all together.
2. Infuse for 1 hour.
3. Strain.
4. **Peaches:** Cut large pieces of peach and season with pepper and olive oil.



# Lobster Salad With Peach Dressing

*Serves 6*

**Plating:**

1. Cut the lobster tails in 3 pieces.
2. Leave the clamps on end.
3. Heat gently a little bit of olive oil and add the lobster, salt and pepper (just warm).
4. Cool the peaches and tomatoes.
5. Season the gem lettuce with the peach dressing.
6. Arrange in centre of plate the lobster, the peaches, the tomatoes and the gem lettuce.
7. Drizzle everything with dressing and fresh herbs (chervil, tarragon and basil).