

MAR ROJO: Cherry Lobster Gazpacho, MitiCaña® goat cheese foam and micro cilantro

Yield: 50 standard portions

Standard serving size = 60 grams

For the Lobster & Cherry Gazpacho

Ingredients:

1kg dark cherry puree (Boiron brand)
3 ripe tomatoes
2 lobster heads, shelled, gills removed & wiped clean (not rinsed)
1 small beet, peeled
1 baby cucumber
25g red bell pepper, white seeded part removed
100ml El Majuelo Sherry Vinegar
25g sugar
250ml Extra Virgin Olive Oil.
500ml lobster stock
Salt as needed

Combine lobster stock, cherry puree, tomatoes, lobster heads, beets, cucumber, pepper, cherry vinegar, sugar and salt into a Vita Prep and blend until smooth.

Allow to rest 48 hours in the fridge. Strain through a regular china cap and then through a fine cap.

Return to the Vita Prep, and add the extra virgin oil by parts until getting a creamy texture. Rectify the salt and vinegar; it should be sweet & sour but pleasantly acidic.

For the MitiCaña® Goat Cheese Foam

Ingredients:

250g MitiCaña® Goat Cheese
125g Sour Cream
125ml heavy cream
100ml Extra Virgin Olive Oil
Salt to taste
Pepper to taste

Method:

Blend MitiCaña cheese, heavy cream, sour cream and olive oil in a Vita Prep, medium speed.

Strain through a fine chinois and season with the salt and the pepper.

Pour the Mixture into an ISI siphon and let it rest for 6 hours in the fridge, previously charged with two chargers.