

Lobster Roll mushroom seaweed PB



COMPOSITION

1 - Sauce Seaweed Mayo Pb
2 - Pickels Vegetables

Ingredients

Eringy Mushroom	50 g
Celery Stick	10 g

Working Method

Cut the eringy mushroom in triangle and cook in a hot grill pan. Seasoned with salt and pepper. let it cool down in the fridge. When it's cold mix with the seaweed mayo vegan.

Make the pickling mix. Wash, peel and cut the celery stick. Add the celery into the pickling mix and let it rest at room t° for 2H then put in the fridge.

Sauce Seaweed Mayo PB 25 g

Ingredients

Mayo Vegan	300 g
Dulse Seaweed	50 g
Old Bay Spices	3 g
Lemon Zest	0 g

Working Method

Rinse in a cold water the dulse seaweed. Slices the dulse seaweed. In a bowl, mix all together.

pickels vegetables 50 g

Ingredients

White Wine Vinegar	1000 g
Sugar	500 g
Water	250 g
Fennel Seed	1 g
Star Anis	1 g
Coriander Seed	1 g
Cinammon Stick	1 g

Working Method

add everything to a boil. lets boiled for 5 minutes. let it cool and add to the vegetables.

sliced the ingredients you want to pickeld and add the pickling mix on it.

DECORATION

Ingredients

Palm Heart	30 g
Paprika Powder	3 g
Salty Fingers Cress	1 g
Lupine Cress	1 g

Working Method

cut in half the palm heart then cut in a way to obtain a form of a claw.
brush with a bit of olive oil. with a blue torch, flam grill a bit the palm heart.
sprinkle with the paprika powder.

BUILD UP

Cut the bread lengthwise. toast the inside.
Add the eringy mayo vegan mix.
Add some piece of pickled celery.
Add the palm hearts claws.
zest the lemon on top
Add the salty fingers and Lupine Cress.