



COOKING PASSION SINCE 1877

Level: Medium

Time: Ready in 45 minutes, plus freezing

Serves: 6

SEAFOOD BANQUET WITH AIOLI, SWEETCORN AND CLARIFIED BUTTER



INGREDIENTS

3 lobsters (1.5lb – 2lb each)
 3 brown crabs (2lb each)
 6 lemons, sliced in half
 6 fresh sweetcorn cobs,
 husks removed
 750g samphire for the aioli
 ½ garlic clove
 2 egg yolks
 1 tsp Dijon mustard
 285ml extra-virgin olive oil
 285ml olive oil
 lemon juice, to taste
 sea salt
 freshly ground black
 pepper to serve
 500g butter
 crusty bread, spread with butter

PREPARATION

1. Freeze the lobsters and crabs for 3 hours to induce a hibernation state.
2. Place the crabs on a baking dish in the oven and steam using the NEFF Slide&Hide® oven Full Steam feature for 15 mins. Cook the sweetcorn in the same way for 8-10 mins, adding the samphire for the last minute.
3. Place the lobsters on a baking tray with the lemon halves. Place the sweetcorn on another tray. Cook everything on the FullSteam setting for 15 mins.
4. Break open the crab and separate the white and brown meats, then set aside on a serving plate.
5. Make the aioli by puréeing the garlic, then add the egg yolks and mustard, whisk in the oils and season with lemon juice, salt and pepper.
6. Clarify the 500g butter to remove the milk solids by melting it gently in a heavy saucepan over a low heat, taking care not to let it burn. Skim the froth off the surface to reveal a clear layer on top of a milky layer. Carefully pour off the clear butter into a jug and discard the remaining milky residue.
7. Add the samphire to the sweetcorn tray for the last minute of the cycle.
8. Once the lobster and sweetcorn are cooked, remove from the oven.
9. Serve the crab, lobster, sweetcorn and samphire with the clarified butter poured over. Enjoy with crusty buttered bread.

