

## CARPACCIO OF TUNA AND LOBSTER WITH YOGHURT DRESSING

A recipe from Comte de Flandre restaurant in Oudenaarde





Recipe to serve 4

## Yoghurt dressing

Ingredients:

- 2 tablespoons Pur Natur Greek style yoghurt 700g
- 1 tablespoon Pur Natur sour cream 200g
- 5 leaves basil
- 1/2 teaspoon horseradish purée
- 1 lemon

Method of preparation:

Finely purée the basil in the blender. Then pass through a fine sieve or muslin cloth.

Mix the sour cream, yoghurt, basil and horseradish purée! Season with pepper, salt and lemon juice

## Carpaccio

Ingredients:

- 250g tuna fillet
- 2 x 450g lobsters
- 4 tablespoons olive oil
- 20g salmon eggs
- 15 to 20 capers

Method of preparation:

Slice the tuna and lobster tails into wafer-thin slices, arrange on a large plate. Sprinkle lightly with olive oil and season with pepper and sea salt.

## Herb salad

Ingredients:

- 50g rucola
- 20g fine chervil
- 20g basil leaves
- 100g cherry tomatoes
- 1 lime
- 2 tablespoons olive oil
- a pinch of Fleur de Sel salt

Method of preparation:

Make a mixture from the rucola, chervil, basil and cherry tomatoes. Add some olive oil, lime and Fleur de Sel salt.



## Crispy basket

Ingredients:

- filo pastry

Method of preparation:

Bake the filo pastry for 5 min at 180 °C in a mould (e.g. a coffee cup)

## Finish

Dress the carpaccio on a large plate and arrange in the crispy basket with the herb salad and lobster. Finish with the dressing, capers and salmon eggs.

Bon appétit!

Photography: Heikki Verdurme