

## LOBSTER RAVIOLIS, PRAWNS BROCHETTE, SHIITAKE, YUZU FOAM

### INGREDIENTS FOR 4 PERSONS :

1 lobster of 600 g  
32 raviolis noodles sheets (about 8 cm long)  
8 5-cm long wooden skewers  
8 small prawns  
10 cl of Yuzu juice  
1 Onion  
1 Laurel leaf  
2 Scallions  
4 Shitaké mushrooms  
1 egg + 2 yolks  
30 cl of liquid cream  
1 tablespoon of olive oil  
Salt, Pepper, coarse salt, Tandoori



***Put the lobster in a boiling-pot with the onion cut in 4 pieces, the laurel leaf, a bit of coarse salt and pepper. Cover the lobster with cold water and cook it for 5 minutes after boiling. Get the lobster out of water and leave to cool.***

***Peel the lobster, body and claws, and cut the meat into small pieces.***

***Peel and chop the scallions, sweat them with olive oil, and season with salt and pepper. Add the lobster meat, let cook from 2 to 3 minutes and set aside.***

***Take 16 ravioli noodles sheets, and spread some egg on it with a kitchen brush. Put the mixture with lobster in the middle. Close the raviolis carefully with the 16 others sheets, pressing the edges with your fingers. Cut them with a round cookie cutter (about 7.5cm diameter)***

***Rinse the shiitake mushrooms and cut them into 4 pieces. Cook them in a pan with butter for 3 to 4 minutes and set aside.***

***Peel the prawns, fry them gently with olive oil, and a tablespoon of tandoori for about 5 minutes. Skewer the prawns and set aside.***

***Put the two yolks and the liquid cream in a saucepan. Whip over low heat to obtain a foamy cream. Add the Yuzu juice, the salt, and the pepper. Set aside.***

***Boil some water with coarse salt into a Dutch oven, add gently the raviolis. When they are floating, get them out the water and drain on a paper towel.***

***Plate up 4 raviolis in soup plate, 4 pieces of Shiitake, and a bit of yuzu foamy cream; Taste straight away, with prawns served aside.***

### **WINE PAIRING :**

**LES ARUMS DE LAGRANGE 2014, Bordeaux blanc**



# CHÂTEAU LAGRANGE

GRAND CRU CLASSÉ EN 1855  
SAINT-JULIEN

VERTESSEC FARM'S CAPON STUFFED WITH FOIE GRAS,  
QUINTESSENCE OF CHATEAU LAGRANGE, CRANBERRIES & FORGOTTEN VEGETABLES

## INGREDIENTS FOR 4 PERSONS :

4 Capon Suprêmes (200 g each)  
200 g of raw duck Foie Gras  
30 cl of Château LAGRANGE red wine  
2 Scallions  
100 g of butter  
1 Onion  
1 Bouquet Garni  
4 bunches of cranberries  
400 g of Forgotten Vegetables  
(Parnish, Rutabaga, Violet Carrots)  
Salt, Pepper



***Open each supreme with a knife, and insert a 50g bar of Foie Gras inside, and season with salt and pepper. Roll the suprême into a plastic wrap, and close the enges carefully.***

***Peel and chop the scallions, and cook into a saucepan with 30cl of Château Lagrange wine. Let reduce by half. Cut 50g of cold butter into small pieces, add them to the wine mixture and whip. Add salt and pepper to your convenience. The sauce has to be syrupy. Set aside.***

***Put some water, a peeled onion and the bouquet garni in a Dutch oven, and boil. Add the stuffed Supremes and cook gently for 20min. Drain and leave to cool.***

***Peel the vegetables, and cut into small sticks (about 3 cm long). Cook in salted water for 15 min. Drain, then fry over low heat in a pan with some butter. Set aside.***

***Take the plastic wrap off the capons Supremes. Cook for 10min on all sides in a pan with some butter.***

***Bevelled the Supremes in 2 pieces, plate them up on a hot plate. Add the vegetables sticks and a bunch of cranberries. Serve the sauce in a gravy boat.***

**WINE PAIRING :**  
**CHÂTEAU LAGRANGE 2005**



## ROCAMADOUR CHEESE IN CROMESQUIS, NUT OIL BREADSTICKS, ROCKET SALAD

### INGREDIENTS FOR 4 PERSONS :

8 Rocamadour cheeses of 75 g each  
2 Eggs  
½ Baguette  
100 g of flour  
200 g of bread crumbs  
20 cl of Nut oil  
Balsamic vinegar  
40 g of walnut kernels  
50 g of rocket leaves  
3 tablespoon of peanut oil



***Divide each Rocamadour in 2 parts, shape two little balls with each piece of cheese, and roll them into the flour, then in the egg, and at least in the bread crumbs.***

***In a pan, fry the Rocamadour cheese balls with olive oil, until they have a nice golden colour. Set aside on a paper towel.***

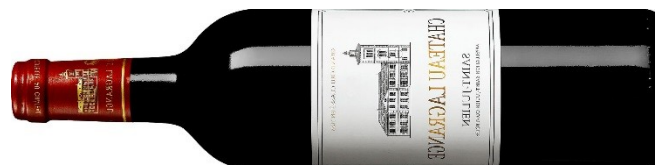
***In the half baguette, cut 8 1- inch long breadsticks, and brown them in a oven (180°C = 356°F).***

***In a salad bowl, season the rocket salad with nut oil and balsamic vinegar.***

***Plate up the Cromesquis, the salad in the middle, and the breadsticks .***

***Serve aside the rest of nut oil with walnut kernels***

**WINE PAIRING : CHÂTEAU LAGRANGE 2000**



## PEAR YULE LOG, CHESNUT CREAM, GRAND CRU CHOCOLATE

### INGREDIENTS FOR 4 PERSONS :

2 eggs+ 2 egg white  
200 g of powdered sugar  
100 g of flour  
4 William Pears  
100 g of chesnut cream  
150 g of Grand Cru Valrhona  
Chocolate  
Cocoa powder  
Juice of 1 lemon  
1 vanillia pod



Photos Frédéric GUY -Porcelaine: Bernardaud

*Prepare the biscuit mixture with the 2 eggs and the powdered sugar. Whip to blanch, add the stiffed flour, then add delicately the whisked egg white.*

*Spread this mixture on a baking tray and a baking paper and cook into a hot oven (180°C) for 15min. Leave the biscuit to cool down.*

*Peel the pears, cut them in two pieces, takes off the seeds, and cook into a saucepan with 100g of sugar, the lemon juice, the vanilla pod, and cover with water. Poach the pears for 20 min and leave to cool in the syrup.*

*Take delicately the biscuit off from the baking paper. Spread the chestnut cream on the biscuit, and half of the pears cut into small dices. Then roll the log.*

*In a double boiler, melt the dark chocolate with 50g of water. Drizzle the log with the chocolate and leave to cool.*

*Sprinkle the log with cocoa powder. Cut the rest of the pears in thin slices, and set them up in rosette in the middle of each plate with a slice of log.*

*It can be prepared the eve of the tasting*

**WINE PAIRING :**  
**CHÂTEAU LAGRANGE 2003**

