

## LANGOUSTE WITH PUMPKIN MOUSSE AND SEA BUCKTHORN



0 made it | 0 reviews

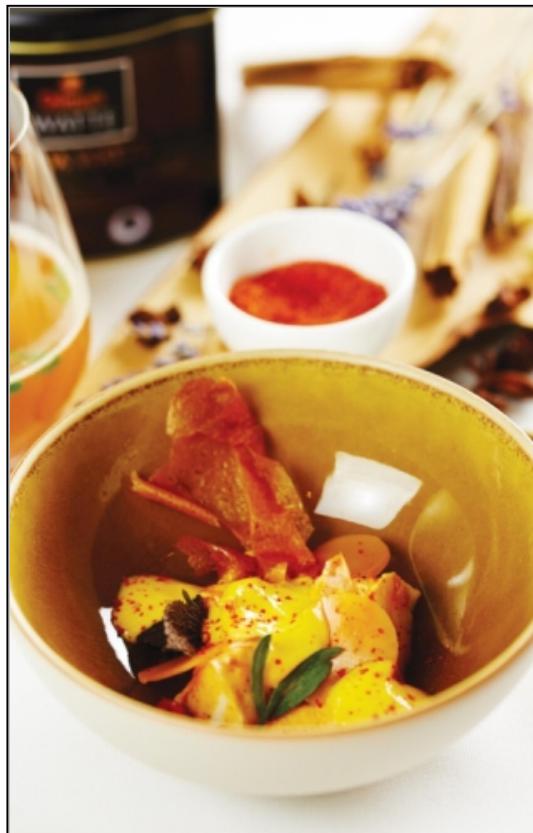


Vilmos Dohnal



Wesley Schipper

Lobster cooked to tender perfection is brushed with buckthorn coulis and is served with pickled pumpkin and a tantalising pumpkin mousse.



- Sub Category Name  
Food  
Main Courses
- Recipe Source Name  
Dilmah Real High Tea Global Challenge 2015

### Ingredients

#### LANGOUSTE WITH PUMPKIN MOUSSE AND SEA BUCKTHORN

##### Ingredients for Pumpkin Mousse

- 1 small Butternut Squash
- 2 Eggs (cooked for 4minutes)
- 1tbsp. Crème Fraiche
- 100ml Grape Seed Oil
- Salt and Pepper

##### Ingredients for Sea Buckthorn

- 200g Sea Buckthorn

- 100g Honey
- 50ml Sherry Vinegar
- 1 Vanilla Pod
- Pinch of Salt

### Ingredients for Pickled Pumpkin

- 1 Uchiki Kuri Pumpkin, sliced and shaped
- 100ml White Balsamic Vinegar
- 100ml White Wine
- 100ml Water
- 100g Sugar
- Coriander Seeds, Star Anise, Lemon Juice

### Ingredients for Langouste

- Freshly caught spiny Lobster

## Methods and Directions

### LANGOUSTE WITH PUMPKIN MOUSSE AND SEA BUCKTHORN

#### Pumpkin Mousse Method

- Peel the pumpkin, chop to medium sized dice, then roast in the oven until golden brown.
- Place in robot coupe, add the eggs and blend it with the grape seed oil.
- Add the crème fraîche at the end, season with salt, sieve and place in piping bag.

#### Sea Buckthorn Method

- Bring to boil the honey with vinegar and vanilla. Cool down, add sea buckthorn. Vacuum it, and steam at 60°C for 10 min. Pick out the nicer berries for garnish, and blend the left over in robot coupe. Use the coulis to brush the langouste once it is cooked.

#### Pickled Pumpkin Method

- Bring all ingredients to boil, add the sliced pumpkin, cook for 2mins. Cool in the liquid itself.

#### Langouste Method

- Set the oven on steam. Prick the lobster tail with a long needle, so that it will stop the tail from curling during cooking. Steam at 72°C for 56 mins (or depending on size). Clean it carefully, keep it warm, and brush with the sea buckthorn coulis.



ALL RIGHTS RESERVED © 2026 Dilmah Recipes| Dilmah Ceylon Tea Company PLC Printed From  
[teainspired.com/dilmah-recipes](http://teainspired.com/dilmah-recipes) 18/02/2026