



## Lobster rillettes with Kari Gosse appetizers

Preparation time: 15 min • Cooking time: 5 min

### Aperitif for 2

#### 1 • Prawn crackers with avocado and lobster rillettes.

Peel and dice the avocados. Sprinkle with lemon juice, and add salt and pepper. Cut the prawn cracker in half; spread one tablespoon of avocado and one of **Groix & Nature lobster rillettes**. Add a coriander leaf on top. Better when served chilled.

#### 2 • Small celery pastry puffs with lobster rillettes.

Cut the pastry puffs in half; fill them with one tablespoon of celery remoulade and one of **Groix & Nature Lobster rillettes**. Sprinkle with paprika.

#### 3 • Rolled leeks with lobster rillettes.

Blanch the leeks in boiling salted water. Let them cook for 3-4 minutes, drain and cool immediately under cold water. Spread the leaves on the working surface and cover them with a thin layer of **Groix & Nature lobster rillettes**. Roll them and trim them to obtain 2-3 rolls.