

Norway lobster with garlic butter and Espelette pepper with the magimix

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For the garlic butter :

250g of butter

4 sprigs of parsley

3 cloves of garlic

1/2 tsp of Espelette pepper For the Norway lobsters (langoustines) :

20 medium-sized Norway lobsters (langoustines)

**<div class="tac">For the garlic butter : </div>
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For the garlic butter :

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Peel the garlic cloves, put them in the bowl of the Thermomix, and set for 5 seconds on speed 5. Scrape down the sides of the bowl and repeat if necessary.

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Wash the parsley, put it in the bowl of the Thermomix, and set for 5 seconds on speed 5. Scrape down the sides of the bowl.

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Add the butter and set for 5 minutes at 70°C on speed 3.

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Add the Espelette pepper and set for 10 seconds on speed 4.

For the Norway lobsters (langoustines) :

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Shell the Norway lobsters, rinse them under cold water.

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Put them in the bowl of the Thermomix and set for 8 minutes in reverse mode on the simmering setting at 90°C.

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Serve in small casseroles.