



BBQ LOBSTER WITH CHIMICHURRI



SERVES 2-4 15 MINUTES

Wild caught every day of the year from the clean and abundant waters of Western Australia, each Brolos Australian Lobster is hand selected from the sustainable catch the bring you the very best. The Brolos freezing process keeps the Lobster sweet, plump and suited to many cooking methods and cuisines.

INGREDIENTS

- 1 x Raw Brolos Australian Lobster Halves
- 1/2 cup olive oil
- 2 tablespoons red wine vinegar
- 1/2 cup finely chopped parsley
- 3-4 cloves garlic , finely chopped or minced
- 2 small red chillies , or 1 red chili, deseeded and finely chopped (about 1 tablespoon finely chopped chili)
- 3/4 teaspoon dried oregano
- 1 level teaspoon coarse salt
- pepper , to taste (about 1/2 teaspoon)

METHOD

1. Preheat your oven to 180 celsius or BBQ to medium.
2. For the Chimichurri, mix all remaining ingredients together in a bowl. Allow to sit for 5-10 minutes to release all of the flavours into the oil before using. Ideally, let it sit for more than 2 hours, if time allows.
3. Place on your prepared BBQ or in your oven shell side down and cook on medium to low heat for 15 minutes or until the flesh has changed colour and is white. To speed the cooking process up, close the lid of your BBQ or cover your lobster with a metal bowl.
4. Let your lobster rest for 5 minutes then dress with the Chimichurri sauce and serve hot.