



CLASSIC LOBSTER ROLL



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 Brolos Australian Lobster Cooked Lobster, roughly chopped
- 1 Celery stalk, finely chopped
- 1 Green onion stalk, finely chopped
- 1 tbsp Japanese mayo
- 1 tsp lemon juice
- Pepper or Tabasco sauce, to taste
- Fresh dill and lemon cheek to garnish

METHOD

COOKING A RAW LOBSTER:

1. Fill a large steamer pot with about 6 centimetres of water. Add a generous handful of salt and bring to boil over a medium heat.
2. Add the raw Brolos lobster, cover and boil for eight to ten minutes. You'll know they're ready when the shells turn bright red. Remove and place them in an ice bath to stop the cooking process.
3. Remove the meat from the tail, being careful to remove the waste tract. Kitchen scissors are the easiest way to cut shell to remove.
4. Roughly chop the meat into generous chunks and set aside.

IF USING A COOKED LOBSTER Follow steps 3 & 4 above

1. Mix the mayo, celery, spring onion and lime juice in a bowl. Add the pepper or Tabasco to your liking. Add the lobster meat and gently toss until meat is evenly coated.
2. Brioche or potato buns are ideal for an indulgent lobster roll! Split the rolls down the centre and lightly fry each side in a butter-greased pan over medium heat.
3. Spread evenly through the toasted buns and garnish with fresh dill and serve with potato chips and a cheek of lemon.