



LOBSTER WITH XO BUTTER



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

- Brolos Australian Lobster Raw Split Lobster Halves
- 3 tbsp XO sauce – store bought or home made
- 250g Unsalted butter, softened
- 2 Lime
- 1 tsp Ginger, minced
- 1 clove Garlic, minced
- 1 tsp Shallots, minced
- 1 Red chili, minced
- Sesame seeds to garnish

METHOD

1. Preheat oven to 180 degrees Celsius.
2. To make XO butter, mix XO sauce, softened butter, lime rind, ginger, garlic and shallots together in a bowl until combined.
3. Place your Brolos Australian Lobster halves shell down on a lined baking tray and place a generous amount of the XO butter on the flesh side of the lobster.
4. Bake for 12 minutes until the shell is red and the flesh feels firm to the touch. Rest for 5 minutes.
5. Sprinkle with sesame seeds and serve alongside noodles or rice, with a cheek of lime.