

Lobster Rolls

Ingredients

3 large garlic cloves, lightly crushed
75g salted butter
4 lobster tails, each about 175g each
Sea salt
4 tbsp mayonnaise
75g roma tomatoes, finely diced
2 tbsp spring onion, finely chopped
2 tsp fresh lemon juice
Sriracha or tabasco hot sauce
2 tsp chervil leaves, finely chopped
4 hot dog buns, sliced vertically
75g cos lettuce leaves, finely shredded



Directions

Step 1 – In a small saucepan over medium-low heat on the stove, warm the garlic and butter until the butter melts. Set aside about 2 tablespoons for brushing on the buns.

Step 2 – Prepare the grill for direct cooking over medium heat (200°C).

Step 3 – Carefully cut the lobster tails lengthwise in half. Season the meat with a little salt and brush some of the garlic butter over the surface of each one. Brush the cooking grates clean. Grill the lobster, meat side down first, over direct medium heat, with the lid open, until the meat is opaque, 2 to 3 minutes. Turn the tails over, brush with more garlic butter, and continue to grill until the meat is slightly firm, about 3 minutes more. Remove from the grill and let cool completely.

Step 4 – In a large bowl combine the mayonnaise, tomato, spring onion, and lemon juice. Season with salt and hot sauce.

Step 5 – Remove the lobster meat from the shells and cut into 1cm pieces. Add the lobster meat to the mayonnaise mixture. For best flavour, cover and chill at least 1 hour. Mix in the chervil just before serving.

Step 6 – For standard buns, using a serrated knife, trim a very thin layer of the crust from the sides of each bun to expose more of the inner crumb and give them a slightly rectangular shape. (Lobster rolls are traditionally served in split-top buns.) Reheat the reserved garlic butter and brush it on the outside of the buns. Toast the buns over direct medium heat until golden brown on both sides, about 1 minute, turning once.

Step 7 – Divide the lettuce and lobster mixture among the buns and serve.

Sourced from “Weber’s Barbecue Bible”, Jamie Purviance – www.weber.com

