

Burger & lobster

BURGER & LOBSTER'S
ORIGINAL LOBSTER ROLL



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BURGER & LOBSTER'S LOBSTER ROLL: RECIPE CARD

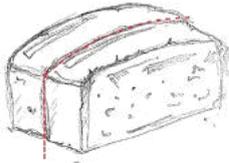
In your Lobster Roll Kit, you should receive the following: Brioche Roll, Dressed Lobster, Clarified Butter, Lemon & Garlic Butter Sauce, Lemon Wedge, Chives & Lobster Roll Box.

For all allergen information head to: burgerandlobster.com/diy-kits/diy-kit-allergens/

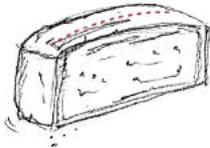
SLICING YOUR ROLL

Once you've removed your rolls from their packing you will need to:

1. Slice your rolls apart:



2. Slice a pocket into each roll by slicing across the top of the rolls:



TOASTING THE ROLL

Next gently melt your clarified butter. You can do this either in a bain-marie, or in 20-second intervals on low power in the microwave.

Once melted, brush both sides of your brioche roll with your clarified butter before toasting in a frying pan over a medium heat; heating one side at a time.

Be careful as the roll can easily burn. You are looking for a golden brown to each side. Don't forget to also toast the bottom of the roll!

WARM THE LEMON & GARLIC BUTTER

Heat the Lemon & Garlic Butter Sauce in a saucepan until it comes to a gentle simmer – do not let it boil. Once simmering, carefully transfer the sauce to a blender (or use a stick blender) and blitz on low until the sauce comes together.

You can also use a whisk for this. Next, transfer to a serving jug. Do not reheat.

BUILDING YOUR LOBSTER ROLL

Gently spoon the dressed lobster meat into the pocket you've created in your toasted brioche roll.

Once full, carefully finely slice your chives and sprinkle over the top of each lobster roll as a finishing touch.

Cut the ends off your lemon and slice in half lengthways. You can then slice into wedges.

Serve your roll alongside a lemon wedge and jug of sauce - perfect for dipping and pouring!

Tag **@burgerandlobster** in your finished lobster rolls - we'd love to see how you get on!



Scan QR code to view a step-by-step recipe video.

burgerandlobster.com/diy-kits/how-to-make-a-lobster-roll/