

Burger & lobster

BURGER & LOBSTER'S
WHOLE LOBSTER



BURGER & LOBSTER WHOLE LOBSTER

RECIPE CARD

In your Whole Lobster Kit, you should receive the following: Whole Lobster, Lemon & Garlic Butter

BEFORE YOU START

The lobster has been prepped so all you will need to do is cook and enjoy! Please be aware that the lobster is completely raw inside the shell.

You can cook the lobster in two different ways: steamed or grilled.

STEAMING THE LOBSTER

1. You will need a large saucepan or flat-bottom frying pan with a lid to cook the lobster in. The lid will need to be tight fitting to ensure an even steam.
2. You will also need a heat-proof bowl to fit inside the pan to cook the lobster on.
3. Fill the pan with one inch of water. This should be just enough to cover the bottom of the pan. Place the bowl inside the pan but do not let the water cover over the sides of the plate.
4. Bring the water to a simmer. Do not let the water dry out at any point; top up if necessary.
5. Place the lobster shell-side down in the bowl inside the pan and put the lid on the pot tightly. If all the lobster and claws don't fit inside, steam in batches and keep the cooked lobster warm on a hot plate with clingfilm wrapped over it.

6. Keep the water at a simmer and steam. After 6-7 minutes, remove the lobster body. Steam the claws for an additional 2 minutes before removing from the pan.
7. Rest the lobster and claws for 5 minutes before serving.

GRILLING THE LOBSTER

You will need to pre-steam your lobster before finishing off on the grill. If using a BBQ to grill, light your BBQ and then begin the steaming process. You can also use a griddle pan to grill the lobster.

1. Proceed with steps 1-6 from the steaming method above, but reduce the cooking time in the pan to 4-5 minutes.
2. Whilst the lobster is cooking in the pan, wipe the bars of your BBQ or pan with a small amount of oil. If using a griddle pan, heat to the highest temperature.
4. Place the lobster, flesh-side down, on the grill and cook for 2-3 minutes until you have nice char marks. Grill the claws at the same time by placing on the grill - no need to crack open - and cook for 5 minutes until you can hear boiling inside the shell.
5. Remove the lobster and claws from the grill. Be careful; they will be very hot. Leave the lobster to rest for 5 mins before serving.

PREPARING THE SAUCE

1. While cooling the lobster, prepare your lemon & garlic butter: To prepare, simply heat the sauce in a saucepan until it comes to a gentle simmer - do not let it boil.
2. Once simmering, carefully transfer the sauce to a blender (or use a stick blender) on low until the sauce comes together.
3. Next, transfer to a serving jug. Do not reheat.
4. Plate the lobster and enjoy with the lemon and garlic butter.

LOBSTER CRACKING 101

We've put together a handy guide on 'How To Eat A Lobster' and included it in your cook-at-home kit to help you out if it's your first time venturing into these tasty crustaceans!

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BURGER & LOBSTER'S
ORIGINAL BURGER



BURGER & LOBSTER BURGER: RECIPE CARD

In your Burger Kit you should receive the following per burger: Brioche Bun, 8 oz Nebraskan Beef Patty, American Cheese, Cheddar Cheese, Bacon, Pickled Cucumber, Onion, Tomato, Iceberg Lettuce and B&L Secret Burger Sauce.

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

PREPPING THE BEEF

The first thing you need to do is press your Nebraskan beef into the perfect patty. To do this you'll need something flat and fairly close to the size of your vac pack portion of beef; we recommend a solid spatula or the bottom of a small saucepan.

It's important that you use even pressure when pressing the beef so you get an even shape, this will assist with giving you an even cook.

BUILDING THE BUN

Before you start cooking the patty, it's a good idea to make sure your bun and all the toppings are ready to go.

1. Cut the bun in half and **lightly** toast in your oven, 150°C should do for a couple of minutes. You'll need to keep your eye on it to stop it from burning.

2. On the bottom side of the bun place the burger sauce and shredded lettuce.
3. On the top side of the bun place the pickles, then the onions and finally the slice of tomato.

COOKING THE BURGER

Please remember that we recommend cooking your burger well done.

1. Start by placing a frying pan over a gentle heat, you'll then need to add a little vegetable oil to the pan.
2. Season the burger with a little salt on both sides, once the pan is hot enough (you should see little wisps of smoke from the oil) place the burger in the pan. At this point you may need to press the patty down a little with a spatula to retain the burger's shape. Leave the burger for 1-2 mins, then flip.

3. At the same time, place your bacon slices on a tray and grill for 1-2 minutes, or add to the same pan that your patty is cooking in until crisp.
4. Continue flipping the burger every 1-2 mins, this will ensure an even cook and allows you to build up an even crust on both sides.
5. Once you have cooked your burger to just below your liking, place both slices of cheese on your patty before placing a lid over your frying pan to melt the cheese. Alternatively, place under a hot grill for a minute or two until the cheese is melted.

Your burger is done when it feels quite firm and springy. Place patty onto the assembled bottom side of the bun and place bacon on top.

Tag **@burgerandlobster** on social - 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-burger/

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BURGER & LOBSTER'S
ORIGINAL LOBSTER ROLL



· Burger & lobster ·

BURGER & LOBSTER'S LOBSTER ROLL: RECIPE CARD

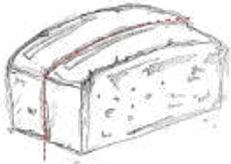
In your Lobster Roll Kit, you should receive the following: Brioche Roll, Dressed Lobster, Clarified Butter, Lemon & Garlic Butter Sauce, Lemon Wedge, Chives & Lobster Roll Box.

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:



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

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

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](https://twitter.com/burgerandlobster) in your finished lobster rolls - we'd love to see how you get on!