

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, Cooked Lobster Meat, Clarified Butter, Lemon & Garlic Butter Sauce, Lemon Wedge, Lobster Roll Dressing & Lobster Roll BOX. For all allergen information head to: burgerandlobster.com/diy-kits/diy-kit-allergens/

BEFORE YOU START

Preheat your oven to 140°C.

PREPARING THE MEAT

Remove your cooked lobster meat from the vacuum pack bag and place it in a mixing bowl. Add the lobster roll dressing and mix the two together well.

PREPPING THE BUN

First thing you'll need to do is gently melt your clarified butter. You can do this either in a pan over a low heat, or in 20 second intervals on a low power in the microwave.

Once melted, brush both sides of your roll with your clarified butter and toast the roll in your oven – you will need to check on your roll after about a minute. If the roll feels crisp and toasted on both sides you can take it out. If not, turn it over and leave it in the oven for another 30 seconds – 1 minute. Repeat until toasted.

Once the roll is toasted, place it back in the lobster roll box provided.

COOKING THE BURGER

To prepare your lemon & garlic butter, simply heat the 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) on low until the sauce comes together.

Next, transfer to a serving jug. Do not reheat.

BUILDING YOUR LOBSTER ROLL

Using a large serving spoon, load the lobster meat mix into the roll. Serve alongside the lemon wedge and jug of sauce.



Scan QR code to view a
step-by-step recipe video.
burgerandlobster.com/diy-kits/how-to-make-a-lobster-roll/