



— EST. 1980 —



PAIRS
WELL WITH:
CHARDONNAY

LOBSTER ROLLS

Servings 6

For the Salad:

- .5 Kilo Fresh Cooked Lobster Meat chopped
- 57 grams shallot diced
- 28 grams fresh chopped chives
- 28 grams chopped tarragon
- 57 grams diced celery hearts
- 57 grams mayonnaise (see below)
- 8 grams raspberry wine vinegar
- salt and cayenne pepper to taste

Mayonnaise

- 240 grams egg yolks
- 28 grams Dijon mustard
- 14 grams fresh squeezed lemon juice
- 9 grams Worcestershire
- 227 grams olive oil

To make the mayonnaise:

Put Egg, Dijon, Worcestershire and lemon juice in robot coupe or blender, and blend slowly, adding oil until you have desired consistency.

Pick through lobster meat and make sure there is no cartilage, place all ingredients in a bowl just before serving (as acid will make lobster meat mushy). Assemble and serve immediately on soft hot dog bun or toast a brioche bun in butter.

