



Recipe  
suggestions

## Lobster burger (serves 4)

### Ingredients

- > 2 lobster tails
- > 1 tbsp olive oil
- > 1 tsp Dijon mustard
- > 4 rashers streaky smoked bacon, thinly sliced
- > 4 burger buns, split
- > 1 garlic clove, halved
- > 1tbsp ketchup and mayonnaise
- > handful watercress
- > red onion sliced

### *For the salsa*

- > 2 ripe tomatoes
- > ½ red chilli
- > 1 tsp olive oil
- > 1 tbsp red wine vinegar
- > 1 tbsp chopped basil or parsley

### Method

- > For the salsa, finely chop the tomatoes and chilli, then add the olive oil, red wine vinegar and herbs. Set aside.
- > Heat a griddle pan on a high heat. Leaving the shell on, cut the lobster tails into 2cm slices (use the tail rivets as guides), then toss with the oil and mustard and some seasoning, and heat for 2-3 mins on each side. Set aside.
- > Add the bacon to the griddle pan and cook for 3 mins until crispy, toasting the buns on the griddle pan at the same time. Crumble the bacon.
- > Place the buns onto a board and rub the raw garlic onto the uppermost sides, then drizzle with oil a dollop of ketchup, a dollop of mayonnaise and a squeeze of lemon juice.
- > Put a handful of watercress and lettuce on each bun, then top with the lobster, salsa, crumbled bacon, red onion and bun lid. Secure with cocktail sticks or skewers to serve.

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