



DEAN BANKS

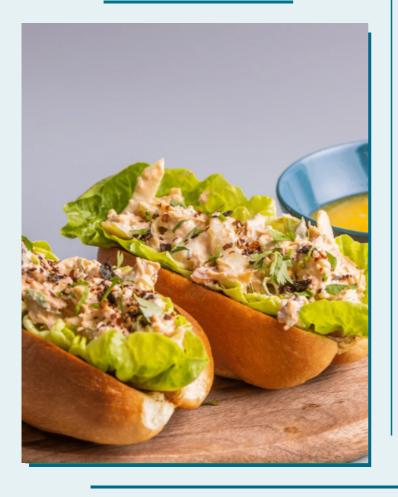
LOBSTER BRIOCHE





Items:

- · 1x Whole Dressed Lobster
- · 4x Brioche Rolls
- · Creme Fraiche Dressing
- · Spring Onion Salad
- · Chipotle Chilli Flakes
- · Mirin Butter
- · Coriander
- · Baby Gem Lettuce



Dressed Lobster

Lobster *(CRUSTACEANS)*, Unsalted Butter *(MILK)*

Brioche Rolls

Wheat Flour *(GLUTEN)*, Water, Yeast, Sugar, Salt, Butter *(MILK)*, *MILK*, *EGGS*

Creme Fraiche Dressing

Smoked Mayo – Pasteurised Egg Yolks: *EGG* Yolk Originated From Chicken Eggs, Food Acid (E330), Preservative (E202), Water - Salt, English Mustard: Water, *MUSTARD* Flour (21%), Sugar, Salt, Wheat Flour *(GLUTEN)*, Turmeric, Citric Acid, Stabiliser (Xanthan Gum), White Wine Vinegar *(SULPHITES)*, Smoked Oil, Vegetable Oil, Water – Crème Fraiche *(MILK)*, Dill, Paprika, Lemon Juice

Spring Onion Salad

Spring Onion, Chilli, Ginger, Cucumber

Coriander

Coriander

Baby Gem Lettuce

Baby Gem Lettuce

Chipotle Seasoning

Chipotle Chilli Flakes

Mirin Butter

Unsalted Butter *(MILK)*, Chives, Dill, Tarragon, Rice Wine Vinegar *(SULPHITES)*, Dry Wakame, Sea Salt, Mirin: Glucose Syrup, Water, Spirit Vinegar *(SULPHITES)*, Fermented Rice Alcohol *(SULPHITES)*, Sugar, Acidity Regulator: Citric Acid, Cane Molasses



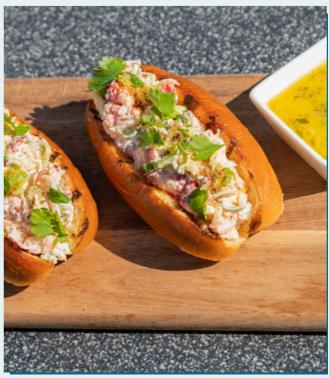
LOBSTER BRIOCHE

HAAR DEAN(BANKS

METHOD

- Preheat oven to 200c/180c fan/gas 6.
- Remove lobster from bag and heat in oven for 10mins.
- Remove lobster from oven & allow it to rest for 4-5mins.
- Scoop out the lobster meat & roughly chop.
- Mix together: lobster meat, creme fraiche dressing & 3/4 spring onion salad.
- Empty mirin butter into a small saucepan; gently warm through on medium heat until melted. Pour into a bowl.
- Place your baby gem on a clean chopping board and cut linch from the stem.
- Give the baby gem a quick rinse under cold running water & pat dry with kitchen roll/towel.
- Slice the rolls 3/4 through (leaving a small hinge) & toast in a pan over medium/high heat with a little oil, or under the grill. Place a bed of baby gem onto your rolls, scoop on the lobster mixture.
- Top with remaining spring onion salad & chipotle chilli to taste.
- Serve up & enjoy!







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