VALENTINE'S BRUNCH BOX

Don't worry, we've done all the hard work for you including cooking and breaking down the lobster and crayfish. This has been specifically designed to make it as easy as possible for you and yours to be "rolling" in lobster in no time, so to speak!

Included in the box:
2 brioche rolls
2 bagels
250g of lobster and crayfish in clarified butter
150g of smoked salmon
4 hash browns
50g of cream cheese
50g of clarified Butter
Piping bag of rapeseed mayo
5g BOB's Old Bay seasoning
5g dukkah
2 eggs
Chives
Fresh oregano
1 lemon
20g capers
1 red onion
1 tomato
1 avocado

Cooking equipment required:
Bread knife
Sharp knife or pair of scissors
Medium-sized frying pan
Medium-sized saucepan
Oven pre-heated to 200 deg C (180 deg C fan)
Small bowl

Cooking Instructions

Start by pre-heating the oven to 200 deg C.

Remove the smoked salmon from the packing and place on a platter or divide between 2 plates.

Now let's prepare and add the accoutrement: cut the lemon into wedges; cut half the red onion into thin discs; slice the tomato thinly; cut the avocado in half, remove the stone and scoop out flesh from the peel, slice thinly and fan. Arrange all around the salmon, adding the capers and cream cheese.

Just getting organized you can cut the bagels in half, ready for toasting but don't toast them quite yet.

Once the oven is at temperature, remove the hash browns from packaging and place on baking tray using the baking paper sheet provided. **Set timer for 15min.**

Finely dice the chives using a sharp knife or scissors and set aside for later.

Pick the leaves and set aside for later, you can discard the stalk.

Now separate the 2 brioche rolls by cutting between them with a serrated bread knife, it is important to get an even flat surface on both sides for toasting so don't pull or tear them apart

Make another cut along the top of each brioche but only going down half-way

Place a frying pan on a medium-high heat and melt a teaspoon of the clarified butter (included). As soon as the butter is melted, lay the brioche rolls on their side in the pan and gently toast on both sides. Remove the pan from the heat and set the brioche rolls aside.

Using a sharp knife or pair of scissors, cut the tip of the piping bag containing the rapeseed mayo. Lightly and sparingly squeeze into the brioche; you don't want to overpower the lobster.

Poach the lobster and crayfish meat by placing the sealed bag in a medium saucepan of boiling water for 4 min. Carefully remove the bag from the boiling water with tong or slotted spoon. Note if you are having poached eggs then keep the water boiling on a low simmer. Wait 1 minute for the bag to be cool enough to handle and cut open with scissors or a sharp knife and pour the contents into a bowl.

Add a pinch of BOB's Old Bay seasoning, gently stirring the mixture before stuffing the meat into each brioche roll. To finish pour the remaining butter from the bowl over the top of each roll. Finish by scattering the chives and fresh oregano liberally on top. Add to the platter.

Remove the hash browns from the oven and add to the platter.

Now you can pop the bagels in the toaster.

Time to cook the eggs. Feel free to do them anyway you like; we love them soft poached with runny yolk which you can do by adding a vinegar (1:10 ratio) to the same saucepan of boiling water. Crack an egg into a bowl and immediately pour into the boiling water, repeat immediately with the second egg. Remove with a slotted spoon after 2min and allow any water to drain before finishing with a sprinkling of Maldon salt and placing on top of the hash browns.

Now for the finishing touches; squeeze a lemon wedge on the salmon, over the lobster rolls and avocado. Throw on some chives and try a little of the dukkah on the salmon, smear the cream cheese on the bagel and load it up however you like.

Don't forget the donuts, they were handmade with love by Olly just this morning.

You're all done, enjoy and please share with us a photo of the finished product!

Happy Valentine's xx