

# Best of Both: Burger and Lobster Kit

## Instructions - From Chilled Burgers

- Remove burgers from all packaging.
- Preheat oven to 200c/180c fan/gas 6.
- Place a frying pan on high heat, drizzle with a little oil. When the pan is hot, sear burgers on both sides for 2mins until golden brown.
- Remove from pan, place onto an oven tray and cook for 10mins in oven. Once cooked, place cheese slices on top and leave for 1min before serving.
- Using the same frying pan as you did for the burgers, place your streaky bacon inside and cook on medium heat.
- Slice your buns; lightly toast under your grill or in the bacon pan.
- Place your baby gem on a clean chopping board and cut 1inch from the stem. Give a quick rinse & pat dry with kitchen roll/towel.
- Build that burger!!



**Prepare Time**  
5 Minutes



**Cook Time**  
15 Minutes

# Best of Both: Burger and Lobster Kit

## Instructions - From Chilled Lobster Rolls

- Preheat oven to 200c/180c fan/gas 6.
- Remove lobster from bag and heat in oven for 10mins.
- Remove lobster from oven & rest for 4mins.
- 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 1inch from the stem. Give a quick rinse & 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!



**Prepare Time**  
10 Minutes



**Cook Time**  
10 Minutes