

# GREEN LOBSTER?!

## DELICIOUS!

Does it look weird? Yes. Does it smell really strong? Yes. Is it the most delicious part of the lobster you could possibly eat? ...YES!!

**\*\*\*DO NOT PANIC\*\*\***

**THIS is tomalley.** A totally natural part of the lobster (and there can be more, less or none, depending on the lobster and the season.) The colour can be anywhere from bright green to almost black but once heated in the oven it turns a vibrant pink/orange hue and tastes **AMAZING.** "Trust the process."

## FAQ

**Are you sure?**

We're sure.

**But it looks mouldy?**

That's normal before it's heated - our lobsters are purchased live, straight from the fisheries before being prepared in-house then chilled or flash-frozen. Each lobster is quality checked several times, including whilst being packed for your order. If your order arrived in undamaged, chilled condition, it's tomalley.

**Why is there green liquid in the packaging?**

It's the juice from the tomalley mixed with the butter that we add on top of the lobster. It's also normal for the tomalley to give the white flesh a green-grey appearance before you heat it through.

## ENJOY!

