

Lobster Roll Kit

Instructions - From Chilled

- 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