

Lobster Cocktail Roll,

Crispy Lobster 'Nuggets' In Spicy Batter, Citrus Chilli
Marie Rose Sauce.



Ingredients

Serves 4

Prep time 30 min | Cook time 10-12 min

- 2 Native Lobster
- 100g Gluten Free Batter Mix
- 40ml Sriracha Hot Chilli Sauce
- 4 Brioche Hot Dog Roll 6"
- 40g Jersey Butter
- 150ml Mayonnaise
- 40ml Single Cream
- 50g Tomato Ketchup
- 40ml Sriracha Hot Chilli Sauce
- 1 Lemon
- 1 Lime
- 40ml Cold Pressed Rapeseed Oil
- 40g Dill Pickles
- 40g Celery Green/white
- 6g Chive
- 6g Chervil
- 30ml Vodka



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Methods

1. Cook and chill the lobster, Remove the shell and claw separately.
2. Make a thin batter and add 40mls of the sriracha then deep fry the claw until crispy.
Set to one side and keep warm.
3. Cook the roll in a little butter until crispy and then keep warm.
4. Dice the lobster and fold in all other ingredients. (Dice the celery, chop herbs, dice pickles, juice and zest lemon/Limes).
5. Fill the rolls with the mix and top with the crispy claw, drizzle with the remainder of the sriracha and micro herbs.