

Grilled lobster with herb butter



This impressive lobster dish is the perfect treat for four people. Serve with a simple salad of fresh leaves dressed with rapeseed oil and lemon juice.

Serves 4 | **Prep** 20 minutes | **Cook** 6-8 minutes

Ingredients

2 cooked lobsters (approximately 700g-800g each)

60g salted butter, softened

1 tbsp fresh parsley, roughly chopped

1 tbsp fresh tarragon, roughly chopped

1 tbsp chervil or chives, finely chopped

1 lemon, zest only

Method

- 01** Place the lobsters on a chopping board. Twist the claws away from the body. Crack the claws and remove the meat. Transfer to a bowl.
- 02** Using a large, sharp knife, cut each lobster in half lengthways. Discard the stomach sack behind the mouth and the intestine, which runs along the length of the tail.
- 03** Remove the meat, cut into large pieces and add to the bowl.
- 04** Arrange the lobster shells on a baking tray. Fill with the prepared lobster meat.
- 05** In a bowl, combine the butter, herbs and lemon zest. Dot the lobster with the herb butter.
- 06** Pre-heat the grill to high. Grill the lobsters for 6-8 minutes until hot and lightly golden.
- 07** Serve immediately with a simple salad of fresh leaves dressed with rapeseed oil and lemon juice.

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