

*Burger & lobster*

BURGER & LOBSTER'S  
ORIGINAL LOBSTER ROLL



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# BURGER & LOBSTER'S LOBSTER ROLL: RECIPE CARD

In your Lobster Roll Kit, you should receive the following: Brioche Roll, Cooked Lobster Meat, Clarified Butter, Lemon & Garlic Butter Sauce, Lemon Wedge, Lobster Roll Dressing & Lobster Roll BOX. For all allergen information head to: [burgerandlobster.com/diy-kits/diy-kit-allergens/](https://burgerandlobster.com/diy-kits/diy-kit-allergens/)

## DRESSING THE LOBSTER

Remove your cooked lobster meat from the vacuum packed sachet and place it in a mixing bowl. Simply add the lobster roll dressing and mix the two together until the lobster is evenly coated.

## TOASTING THE ROLL

First thing you'll need to do is gently melt your clarified butter. You can do this either in a bain-marie, or in 20-second intervals on low power in the microwave.

Once melted, brush both sides of your brioche roll with your clarified butter before toasting in a frying pan over a medium heat; heating one side at a time.

Be careful as the roll can easily burn. You are looking for a golden brown to each side. Don't forget to also toast the bottom of the roll!

Once the roll is perfectly toasted and golden, place it back in the lobster roll box provided.

## WARM THE LEMON & GARLIC BUTTER

To prepare your Lemon & Garlic butter, simply heat the sauce in a saucepan until it comes to a gentle simmer – do not let it boil.

Once simmering, carefully transfer the sauce to a blender (or use a stick blender) on low until the sauce comes together. You can also use a whisk.

Next, transfer to a serving jug. Do not reheat.

## BUILDING YOUR LOBSTER ROLL

Using a serving spoon, load the lobster meat mix into the brioche roll. Serve alongside the lemon wedge and jug of sauce - perfect for dipping and pouring!



Scan QR code to view a  
step-by-step recipe video.  
[burgerandlobster.com/diy-kits/how-to-make-a-lobster-roll/](https://burgerandlobster.com/diy-kits/how-to-make-a-lobster-roll/)