



It's only a
BLOODY
hangover kit

Burger & lobster

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The first few hours of any hangover are critical and must be taken extremely seriously. With only four vital steps to follow to cure any hangover, we're here to bloody help.

included in your kit:

- 4x Bloody Classics
- Bloody Mary Salt
- 2x Lobster Rolls
 - Croquettes
 - Fries

CROQUETTES

TO SHALLOW FRY

Heat 1cm of unflavoured oil in a frying pan until hot. If the oil is smoking, it is too hot.

Using a slotted spoon or tongs, place the croquettes into the oil and move around the pan to ensure a nice even golden brown colour all over. The croquettes should turn a golden brown after 2-3 mins.

Lay a plate with kitchen roll and, using a slotted spoon or tongs, remove the croquettes from the pan and put on the plate to remove excess oil.

TO DEEP FRY

Heat oil to 175°C in the deep fryer.

Place croquettes into the fryer and cook for 2 minutes or until golden brown all over. Lay a plate with kitchen roll and, using a slotted spoon or tongs, remove the croquettes from the fryer and put on the plate to remove excess oil.

Serve with Gran Padano on top and the mayonnaise on the side and devour the croquettes whilst hot.

LOBSTER ROLL

SLICING YOUR ROLL

Slice your rolls apart then cut a pocket in each roll by slicing across the top.

TOASTING YOUR ROLL

Next 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.

Brush both sides of your brioche roll with your clarified butter. Using a frying pan over a medium heat, toast both sides until golden brown.

Be careful as the roll can easily burn. Don't forget to also toast the bottom of the roll!

WARM THE BUTTER

Heat the Lemon & Garlic Butter 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) and blitz on low until the sauce comes together.

You can also use a whisk for this. Next, transfer to a serving jug. Do not reheat.

BUILDING YOUR LOBSTER ROLL

Gently spoon the dressed lobster meat into the pocket you've created in your toasted brioche roll.

Once full, carefully finely slice your chives and sprinkle over the top of each lobster roll as a finishing touch.

Cut the ends off your lemon and slice in half lengthways. You can then slice into wedges.

Serve your roll alongside a lemon wedge and jug of sauce - perfect for dipping and pouring!

FRIES

If you have a fryer at home, cook for 3.15 minutes at 175°C. To oven cook, pre-heat your oven to 200°C, place the chips on a baking tray (single layer) and cook for 15-20 minutes turning halfway through.

For that added kick, sprinkle over a bit of Bloody Mary salt whilst the chips are hot.

BLOODY

1 Take an empty glass and wet the rim with a wedge of lemon or lime.

2 Decant two teaspoons of Bloody Mary Salt from tin onto a small plate.

3 Take the glass by the base and press the rim into the salt.

4 Fill the glass with ice and pour in your Bloody Mary can...

...and hey Bloody presto