



Lobster Rolls

with zingy mayonnaise, crisp lettuce, chives and fresh lime.

RECIPE BY WILL STEWART

Serves 3-4

Ingredients

4 Lobster Tails

6 Brioche Finger Rolls

1/4 Iceberg lettuce finely chopped

Chives finely chopped

Fresh lime

Salt & Pepper

Lime Mayonnaise

1 Egg Yolk

1/2 tsp Dijon Mustard

1/2 cup Light Olive Oil

1/2 cup Grapeseed Oil

1 tsp White Vinegar

3 Kefir Lime Leaves

Salt Flakes

Fresh Lemon

Method

Step 1

To make the mayonnaise, using a whisk combine the egg yolk with the Dijon mustard until it emulsifies. Then, slowly incorporate both oils, whisking continually. Add in the white vinegar and season to taste with Salt. In a small food processor, add the Kefir Lime leaves and small amount of the mayonnaise. Blitz for about 5 minutes, scraping down the mayonnaise from the sides. Sieve the blitzed mayonnaise and combine with the remainder of the mayonnaise. You can use more leaves for a tangier lime mayonnaise.

Step 2

To cook the lobster tails, place them in a steamer over rapidly boiling water and steam the tails until they are pink and the meat opaque / pinkish white.

Step 3

Remove the tails and run under cold water until cool. Remove the meat from the tails by cutting down the length of the underside of shells with scissors, peeling back the underside shell and gently remove the flesh. Dice the meat into your desired size.

Step 4

Transfer the flesh into a bowl, add the chives and the shredded lettuce. Add the Lime mayonnaise to your desired consistency and season with salt and pepper.

Step 5

Cut the rolls across the top lengthways and fill them up with your Lobster Mayonnaise. Squeeze over some fresh lime to taste and garnish with more chives and shredded lettuce.

**TAYLOR
MADE**

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