

Lobster Roll



Serves 2

Prep 15 mins

Cooking 14 mins

Easy

Ingredients

butter

1 cooked lobster, meat removed and cut into chunky pieces

2 tbsp half-fat crème fraîche

1 tbsp lemon juice

1 tsp lemon zest

200g mayonnaise

1/2 bunch chives, finely chopped

2 hot dog buns

thin French fries to serve lemon wedges, to serve

1. Heat a knob of butter in a frying pan and once foaming, cook the lobster meat for 3-4 mins, until lightly golden. Cool, cover and chill.
2. In a bowl, whisk the crème fraîche with the lemon juice and zest for several mins until light. Stir in the mayonnaise and add a pinch of salt, some freshly ground black pepper and the chives. Chill for 1 hour.
3. Heat the oven to 200C/ Fan 180C/ Gas 6. Put the French fries on a tray and bake in the oven for 14 mins. Split the buns and heat in the oven for the last 3 mins of cooking.
4. Stir the lobster meat into the sauce and split between the two buns. Serve with the French fries and extra lemon wedges.