

Green Apple

EVENTS & CATERING

August 2019 Recipe of the Month



Petite Lobster Rolls

Ingredients

- 1 pound cooked lobster (boiled in seasoned water, removed from shell and diced in large pieces)
- 1/2 cup mayonnaise
- 1/3 cup diced Celery
- 1/4 cup finely diced Red Onion
- 1 teaspoon chopped fresh Dill
- 1 teaspoon Old Bay Seasoning
- Half of a Fresh Lemon (zested & juiced)
- Salt and freshly ground Pepper to taste
- 12 Petite Brioche, Brazilian Bread Rolls or Parker House Rolls

Directions

1. Combine the lobster with the rest of the ingredients;
2. You may either slice and fill roll (as pictured above) or if roll is round you may use a paring knife to cut a round plug out of the top of each roll, leaving a 1/2-inch border all around. Using a small spoon, carefully hollow out the rolls and spoon the lobster filling into the rolls.
3. Garnish with a dill sprig and serve.