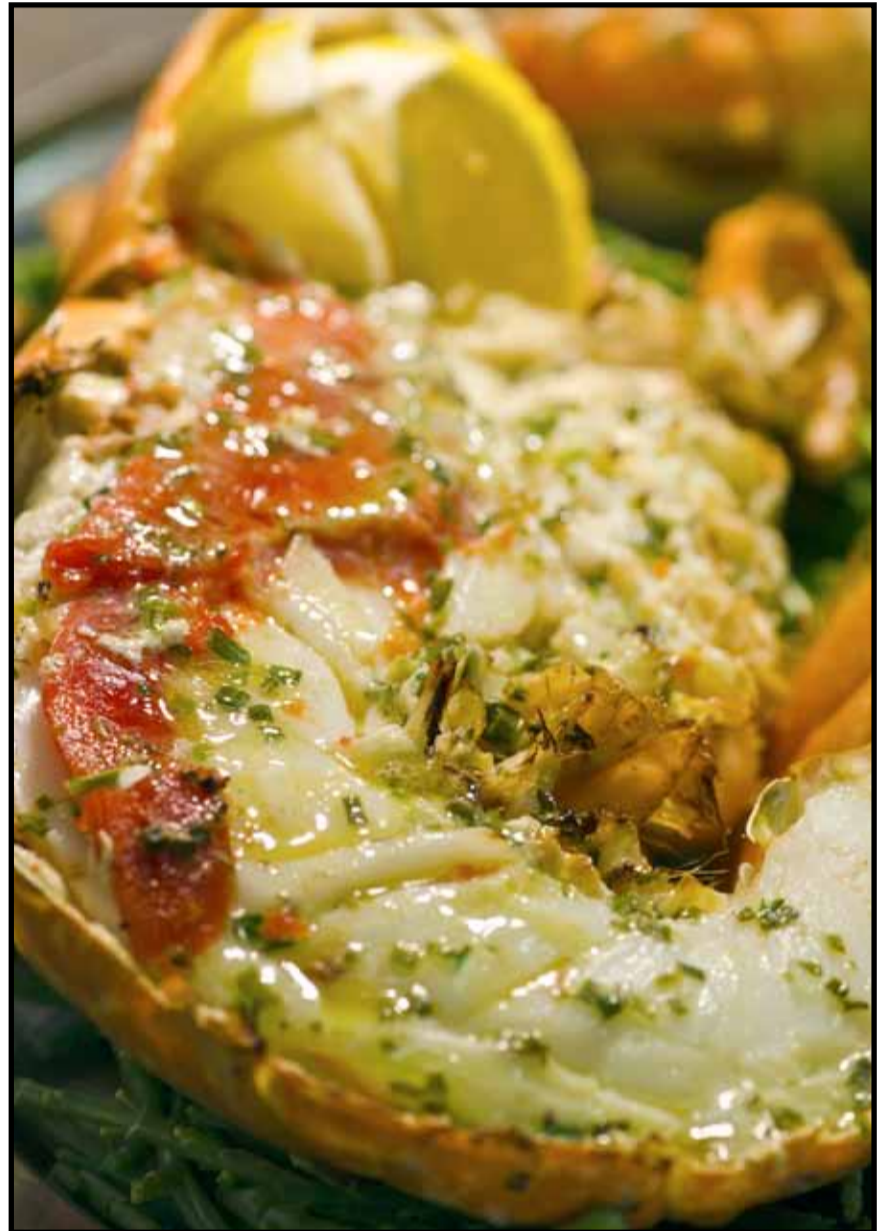


GRILLED LOBSTER WITH GARLIC BUTTER

SERVES 2

INGREDIENTS

- 2 garlic cloves, finely chopped
- 1 bunch parsley, roughly chopped
- 1 lemon, zested and juiced
- 100g butter
- 1 whole cooked lobster



- To make the sauce, add the garlic, parsley and lemon zest to the butter. Throw in some sea salt and half the lemon juice, and mix well.
- Preheat your grill. Cut the cooked lobster in half and spoon the garlic butter onto the exposed white meat. Place under a medium grill for a few minutes, until the butter has melted and the lobster meat has been warmed through.
- Serve immediately with salad and a bowl of chips.