



Food Memories

John's Lobster, Chips and Salad Cream



Serves 4

INGREDIENTS

4 x **lobsters**
50 ml clarified **butter**
Parsley
Maris Piper potatoes
Beef fat to cook the chips

For the salad cream:

2 tbsp **mustard** powder
2 hard boiled **egg** yolks
125ml **double cream**
3 tbsp white wine vinegar
100 ml olive oil
Salt
Pepper

For garnishing:

6 lemons
Watercress

ALLERGENS HIGHLIGHTED
IN BOLD

PREPARATION

Peel and slice the potatoes and portion them into fat cooked chips, then parboil in boiling water until slightly soft. Drain on a flat tray and allow to cool. Then place in the fridge overnight (ideally for 12 hours).

Place the lobsters in the freezer 1hr before you start cooking them.

Place all of the ingredients for the salad cream in a food processor (except the olive oil) and blitz. Now gradually add the olive oil and when done season. Season, to taste, with salt and freshly ground white pepper.

Slice the lobsters in half, clean, and grill in a heavy bottom pan flesh side first for about 1-2 minutes to colour. Then flip and add clarified butter and cook for a further 5 minutes

Drop the chips in the hot fat to cook, drain and season with sea salt

Serve the cooked lobster with some parsley, lemon and watercress to garnish, with the chips and the salad cream as a side



COOKING PASSION SINCE 1877

JOHN'S FOOD MEMORY

This was my favourite dish on the menu I prepared for my restaurant. I ordered the lobsters from North Wales, and I served them with my favourite twice cooked chips and my very own salad cream, a very English seasoning which reminds me of my childhood.