

Grilled Lobster with Garlic Butter Sauce



BOSCH

Developed with



SEAFOODFRIDAY

Invented for life

Grilled Lobster with Garlic Butter Sauce



Ingredients:

8 tbsp Unsalted butter,
softened

2 tbsp Finely chopped parsley

1/2 tsp Crushed red chile flakes

4 cloves garlic, finely chopped

Zest of 1 lemon

Kosher salt and freshly ground
black pepper, to taste

1 lobster

Half cup olive oil

Workflow:

1. Preheat the oven to 220°C using '4D HotAir' Mode.
2. Combine butter, parsley, chili flakes, garlic, lemon zest, salt, and pepper in a bowl; set aside. Using a cleaver, split lobster in half lengthwise through its head and tail. Scoop out and discard the yellow-green tomalley and break off claws.
3. Transfer lobster halves, shell side down, to a baking sheet; crack claws and place them on the baking tray. Drizzle halves and claws with oil, and season with salt and pepper.
4. Put the tray at level 2 and bake for 5 minutes, until slightly charred.
5. Flip lobster over and using a spoon, spread lobster with the garlic-parsley butter; continue to bake for 7 minutes, until lobster meat is tender.
6. Serve the grilled lobster.

Setting procedure:

Put the baking tray at level 2 in the oven and bake with 4D HotAir at 220°C for 12 minutes.

4D HotAir



BOSCH

Developed with



SEAFOODFRIDAY

Invented for life