



Lobster Salad with Herbes de Provence Aioli

Prep Time: 20 minutes

Servings: 8

Ingredients

2 lbs of lobster meat cut into ½" chunks (approximately 4 steamed lobsters – 1 ½ lbs each. I figure ¼ lb/person for lobster salad rolls on this size bun.)

¼ C celery, minced

½ T minced shallot

Herbes de Provence Aioli (recipe follows)

pinch of sea salt

black pepper, freshly ground, to taste

tender, leafy lettuce of your choice

8 hot dog buns – toasted or not

Directions

In a large mixing bowl, combine lobster meat, celery, onion, 2 tablespoons of aioli, salt and pepper, to taste. You can always add more aioli, if desired.

Line the buns with some lettuce, fill with lobster salad and finish with a generous grating of black pepper. Enjoy!



Note: For ease in the kitchen, ask your fish market to steam, crack and split the lobsters. It saves time, eliminates some of the mess and you won't feel as guilty!

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to taste, to enjoy, to savour



Lobster Salad with Herbes de Provence Aioli continued from previous page

Herbes de Provence Aioli

Yield: 1 cup, approximately

Ingredients

2 eggs, room temperature (recipe uses 1 whole egg, 1 egg yolk)

1 C **Gustare Herbes de Provence Extra Virgin Olive Oil**

1 T lemon juice, freshly squeezed

pinch of pressed garlic

¼ t sea salt

black pepper, freshly ground, to taste

Directions

In the bowl of a food processor fitted with a steel blade, add the eggs and begin to whisk the eggs to 'get them going.' Once they've pulled together in about 5 seconds, begin to add the oil in a very, very fine stream. If the oil is added too quickly, it will not emulsify. Continue adding the remaining oil. Blend in the lemon juice, pinch of pressed garlic, sea salt and pepper to taste. Taste and correct for seasoning. Enjoy!



Note: Pressing 1 clove of garlic will enable you to use more if you like. Taste as you go for the desired result.

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