



SINCE 1990  
**PITTMAN**  
 SEAFOODS



FROM PREMIUM FRESH  
 TO PREMIUM FROZEN



**PITTMAN**  
 INSPIRES

## INGREDIENTS

(for all recipes)

~ serves 4-6 ~

4-6 brioche hot-dog buns

### Lobster Salad

- ~ ± 500 g Pittman lobster meat (cooked), defrosted
- ~ 50 g butter
- ~ 100 g mayonnaise
- ~ 1 to 2 tbsp sour cream (40%) to taste
- ~ lemon pepper seasoning
- ~ fine sea salt
- ~ zest of ½ lemon
- ~ ± 100 g melted butter for brushing the buns

### Garnish (for all recipes)

- ~ seafood spice mix with saffron
- ~ lemon wedges
- ~ finely sliced spring onion or chives

### Additional ingredients for “Garden style”

- ~ 150 g vegetables (carrot, leek, onion)  
cut into a very fine brunoise

### Additional ingredients for “New England”

- ~ 100 g green celery, finely chopped
- ~ 50 g shallot, finely chopped

### Additional ingredients for “Tartare”

- ~ 50-100 g finely chopped fresh herbs  
(parsley, chives, tarragon)

### Allergens

Gluten, lactose, shellfish, egg, mustard

# Lobster Rolls

## PREPARATION

(for all recipes)

### 1. Toasting the brioche buns

Brush the inside of the brioche buns with a little melted butter. Toast the inside of the buns on the griddle until a light, crispy crust forms. Take care not to over-toast them.

### 2. Making the lobster salad

Melt the butter over a gentle heat. Warm the lobster meat at a low temperature (do not boil) in the butter. Make sure the lobster meat stays tender and does not overcook. Leave to cool and season with lemon pepper and salt to taste. Cut the cooled lobster meat into smaller pieces.

### 3. Choose your variation:

#### BRIOCHE LOBSTER ROLL “Garden Style”

Briefly sauté the finely diced vegetables. Fold them into the lobster meat and add the mayonnaise and sour cream. Finish with lemon zest and the seafood spice mix.

#### BRIOCHE LOBSTER ROLL “Classic New England”

Mix the lobster meat with the mayonnaise, sour cream, finely chopped celery and finely chopped shallot. Finish with lemon zest and the seafood spice mix with saffron.

#### BRIOCHE LOBSTER ROLL “Tartare Style”

Mix the lobster meat with the mayonnaise, sour cream and fresh herbs. Finish with lemon zest.

### 3. Finishing

Brush the brioche buns with melted butter and grill them briefly. Then carefully fill the buns with the lobster salad and arrange them on a platter. Serve alongside lemon wedges and finish with extra seafood spice mix with saffron and finely sliced spring onion or chives.



Want to know more  
about Pittman Seafoods?

