

# Home-smoked lobster with a warm lime and herb butter sauce

## Ingredients

- 6 peppercorns
- 1 tbsp white wine vinegar
- 1 x 900g/2lb live lobster
- 1 lime, juice only
- 2 tbsp double cream
- 125g/4½oz unsalted butter, diced
- salt and freshly ground black pepper
- 200g/7¼oz wood chips
- 1 tsp finely chopped fresh chives
- 1 tsp finely chopped fresh tarragon
- 1 tsp finely chopped fresh chervil
- 1 tsp finely chopped fresh flatleaf parsley

## Preparation method

1. For the home-smoked lobster, bring a large pan of water to the boil with the peppercorns and white wine vinegar.
2. Place the lobster into the water head first and bring back to the boil. Cook for 10-12 minutes. The lobster will change colour from green-brown to bright red as it cooks. Remove the lobster from the water and allow to cool.
3. Place the lime juice in a small saucepan, bring to the boil, then add the cream and reduce to a simmer.
4. Gradually add the diced butter to the lime and cream, whisking all the time to make a smooth butter sauce. Season with salt and freshly ground black pepper.
5. Cut the cooled lobster in half lengthways, remove the legs and claws and remove the meat from the tail, claws and knuckles.
6. Place the wood chips in a smoker and put the empty lobster shell on top and place a lid on. Smoke for two minutes. (CAUTION: Food-smoking generates a great deal of smoke. Cook in a well-ventilated place and open the windows.)
7. Remove the shell from the smoker and spoon some of the lime butter sauce in the shell. Slice the lobster meat and place it back in the shell, spoon more sauce over the top and place in a large casserole dish. Add enough water to barely cover the bottom, cover with foil and place on a high heat.
8. Once the foil rises from the steam generated underneath, place the pan of butter sauce back on the heat and stir in all the herbs.

**less than 30 mins**

preparation time

**10 to 30 mins**

cooking time

**Serves 4**

**By Andrew Fairlie**  
**From Saturday Kitchen**

*Equipment and preparation:*  
You will need 200g/7¼oz of wood chips for this recipe.

- 9. Remove the lobster from the dish and place on a serving plate. Add a tablespoon of water to the butter sauce and spoon it over the lobster to serve.**