

Lobster roll with Thousand Island dressing

Ingredients

- 1 x 1kg/2lb 2oz native lobster (Dorset blue if possible), cooked, flesh removed and broken into chunks

For the mayonnaise

- 2 large free-range egg yolks
- 1 tsp white wine vinegar
- ½ tsp powdered mustard
- 1 tsp salt
- 275ml/10fl oz rape seed oil
- freshly ground black pepper, to taste

For the thousand island dressing

- 2 tbsp tomato ketchup
- 1 tsp Worcestershire sauce
- 1 tbsp brandy
- ¼ tsp cayenne pepper
- ½ lemon, juice only
- 1 red pepper, finely diced
- 1 yellow pepper, finely diced
- 2 tbsp chives, roughly chopped
- 1 dill pickle, finely diced

To serve

- 1 punnet mustard cress
- 2 large brioche rolls

Preparation method

1. For the mayonnaise, place the egg yolks, vinegar, mustard and salt into a food processor.
2. Blend to combine, then, with the motor still running, gradually add the rape seed oil. Continue until all the oil has been added and the mayonnaise has thickened.
3. Season with black pepper and a little more salt if necessary, to taste.
4. For the dressing, place the mayonnaise and all the other dressing ingredients into a bowl and mix to combine.
5. Add the lobster and stir gently.
6. To serve, split the rolls in half and spoon the lobster salad inside it. Top with mustard cress and serve.

less than 30 mins

preparation time

**no cooking
required**

cooking time

Serves 2

By Stuart Gillies
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