

STEIN'S AT HOME

# The Lobster Menu



Grilled Scallops



Lobster Thermidor



Chocolate Pavé



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# Grilled Scallops

in half shell, with a hazelnut and coriander butter

## Ingredients:

Scallops | Hazelnut and coriander butter  
Sourdough bread

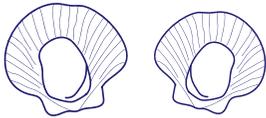
## Cooking Instructions:

Preheat the grill to a high heat.

Rinse the **scallops** thoroughly in running cold water.

Lay the **scallops** in their shells, season with **salt and pepper** and place a pat of the **hazelnut butter** onto each **scallop** and grill for 4-5 minutes, until the **butter** starts to bubble around the edge of the shell. Serve.

Use the **bread** for mopping up the delicious juices.



*The smell of coriander, hazelnuts and hot shells. I once said about this dish, it smells like hot beaches in the summer.*

# Lobster Thermidor

a light cream and dry vermouth sauce slightly flavoured with Parmesan cheese and mustard, new potatoes and mixed salad leaves

## Ingredients:

Lobster | Thermidor sauce | Parmesan  
Fines herbes | Buttered potatoes | Mixed leaves  
Salad dressing

## Cooking Instructions:

Preheat the grill to a high heat.

Gently heat the **sauce** in a pan over a medium heat. Finely chop the **herbs**.

Put the **lobsters** on a grilling tray and warm under the grill.

Add the chopped **herbs** to the **sauce** now and spoon the **sauce** over the **lobsters**.

Sprinkle the **Parmesan** over the hot **lobsters** and put back under the grill for 2-3 minutes to melt and brown the cheese a little.

Place the bag of **potatoes** into a pan of gently simmering water for 8-10 minutes (or microwave for 2-3 minutes).

Serve the grilled **lobster** with the **salad** washed and tossed in a bowl with the **dressing** and the **potatoes**.

# Chocolate Pavé

with a chocolate sauce, crystallised hazelnuts and Cornish clotted cream

## Ingredients:

Pavé | Biscuit crumb | Chocolate sauce  
Crystallised hazelnuts | Clotted cream

## To Serve:

Serve the **pavé** cold from the fridge just off centre on your plate.

Pile the **crumb** alongside.

Warm the pouch of **chocolate sauce** in your hands to give it a more liquid texture, then snip the corner of the pouch and make a round puddle on the plate.

Place the **hazelnuts** evenly onto the **pavé**.

Spoon the **cream** onto the **crumb**.



*We used to sell lobster thermidor 25 years ago, but fashion changed. Now there's a renaissance of classic French seafood dishes. I've made it lighter and more fragrant and it's rather good.*

**ALLERGENS:** scallops - **MOLLUSCS** | hazelnut and coriander butter - **MILK, NUTS, SULPHITES**  
sourdough bread - **GLUTEN** | lobster - **CRUSTACEANS** | thermidor sauce - **MILK, CELERY, MUSTARD, GLUTEN**  
Parmesan - **MILK** | buttered potatoes - **MILK** | salad dressing - **SULPHITES** | pavé - **MILK, EGGS**  
biscuit crumb - **GLUTEN** | crystallised hazelnuts - **NUTS** | clotted cream - **MILK**

**Made in an environment handling:** **CELERY, CEREALS CONTAINING GLUTEN** (such as barley and oats), **CRUSTACEANS** (such as prawns, crabs and lobsters), **EGGS, FISH, MILK, MOLLUSCS** (such as mussels and oysters), **MUSTARD, PEANUTS, SESAME, SOYBEANS, SULPHUR DIOXIDE AND SULPHITES, NUTS**

Please **refrigerate items** after opening your box.  
Box contains **gel packs** which are designed to keep the food cool, please dispose of these.  
Occasionally we may need to substitute products if we're unable to source from our suppliers.