Arran Lobster with Wild Garlic Butter and Prosciutto

Ingredients (Serves 2)

1 Lobster
30g wild garlic
100g butter
3 slices prosciutto

Method

1. The most humane way to kill a lobster is to firmly press a knife through the middle of the cross on the lobsters head until the blade comes through to the board.

2. Bring a pot of water to the boil, meanwhile remove the claws from the body of the lobster.

3. Place lobster (minus claws) into boiling water. After 3 minutes add in claws and cook for 8 minutes in total.

4. Fill a bowl with icy water. Place lobster and claws in the icy water immediately and leave for 20mins to cool down. (NB. cooking time of lobster & claws may vary according to size).

5. While the lobster is cooling, dice up butter and blend with wild garlic and seasoning until soft and green in colour. Set aside.

6. Half the lobster once cooled. Empty contents of head and wash out. Loosen tail meat to make it easier to eat.

7. Remove claw meat from shell (any remaining shell can be set aside to make bisque). Arrange claw meat into cleaned head part of the shell.

8. Spread butter generously over the lobster meat. Sprinkle some oil over the butter to prevent the butter from burning when in the oven.

9. Break up prosciutto and dress over the butter. Cook in oven at 200degrees for 6 minutes.

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