



# CRISPY CAULIFLOWER LOBSTER ROLL



A split top brioche roll is toasted and filled with leaf lettuce, tender lobster meat, celery, lemon aioli and is topped with **Breaded Cauliflower** and garnished with chives. Yield: 2 Servings

## Ingredients:

6 Each	<b>Breaded Cauliflower</b> [#0127620], Prepared According to Pkg. Directions	½ Cup	Celery, Chopped
¼ Cup	Mayonnaise	To Taste	Salt & Black Pepper
¼ Cup	Lemon Juice	4 Leaves	Green Leaf Lettuce
1 Tbsp.	Dill, Chopped	2 Each	Brioche Buns, Split Top
¾ lb.	Lobster Meat, Prepared & Chopped	Garnish	Chive, Sliced

## Directions:

1. In a medium sized mixing bowl whisk the mayonnaise, lemon juice and dill.
2. Fold the lobster meat and celery into the aioli season with salt and pepper.
3. Place two lettuce leaves in each split top bun and top with the lobster salad.
4. Place an equal amount of **Breaded Cauliflower** on each lobster roll.
5. Garnish with sliced chives.