

Rum Point Roasted Lobster Tails

Scotch Bonnet Herb Butter

Serves 6

Lobster

1 cup unsalted butter, room temperature
1/4 cup chopped chives
1 teaspoon orange zest
2 tablespoons chopped Thai basil
4 cloves garlic, minced
1 small scotch bonnet pepper, seeded, finely diced
to taste sea salt
to taste ground black pepper
6 spiny lobster tails (8 ounces each)

In a small bowl blend butter, chives, orange zest, basil, garlic and scotch bonnet pepper. Season with sea salt and black pepper. Set aside at room temperature. Make a lengthwise cut through the top of each lobster shell using kitchen shears, cutting to, but not through, lobster meat. Press shell open. Pull out meat and place on top of shell. Transfer to baking sheet. Generous coat each lobster tail with scotch bonnet herb butter. Cover. Refrigerate up to 2 hours. Reserve remaining butter for basting.

Presentation

2 lemons, cut into 12 wedges
sprigs Thai basil

Preheat oven to 425°. Place lobsters in oven. Cook 10 minutes or until the lobster meat turns opaque in the center. Meanwhile melt reserved butter in small sauce pan over medium heat. Transfer lobster tails to serving platter. Spoon remaining butter atop lobster. Serve with lemon wedges and basil sprigs.

Bon Appetit...Executive Chef Bernard Guillas, The Marine Room, La Jolla
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