

BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

Lobster Sliders

BY CHEF MARTY SLAVIN

(Yields 8 Pieces)

Ingredients

1¼ cups of cooked lobster meat
2 tbsp. mayo
2 tbsp. crème fraîche
1 tbsp. shallot, minced
1 tbsp. dill pickle, diced
2 tbsp. celery, finely diced
1½ tsp. tarragon, finely grated
½ tsp. lemon zest
Salt and white pepper to taste
1 tbsp. unsalted butter
8 round soft dinner rolls, split (2")

Directions

Mix the lobster with the mayo, crème fraîche, shallot, pickle, celery, tarragon and lemon zest. Season with salt and pepper and refrigerate until ready to use.

Lightly butter the cut side of each roll.

Heat a skillet over moderate heat, and toast the rolls, cut side down, until lightly golden; about 1 minute. Spoon about 3 tbsp. of the lobster mix on the bottom half of each roll. Close the sliders and serve.



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