

Lobster  
Saffron & Vanilla Mayonnaise  
Edible Flowers & Baby Herbs



Photography: Ben Cole Styling & Recipe Development: Kai Ellmann

Ingredients: Lobster | Edible Flowers | Baby Herbs | 1 1/2 tbsp Hot Water | 1 large pinch Saffron | 1 Vanilla Bean | 3 Egg Yolks  
1/4 tsp Sea Salt | Freshly Ground Pepper | 1/2 tsp Dijon Mustard | 25ml Verjuice or Champagne Vinegar | 3/4 cup Grape Seed Oil

Method: Place saffron threads in a small bowl, add hot water & leave to infuse for at least 2 hours. Cut the vanilla bean in half longways, scrape out the seeds & place into a food processor. Add egg yolks, salt, mustard & verjuice or vinegar, blend on high until creamy, keep on high speed then slowly drizzle in the oil until mixture is thick. Stir in the infused saffron water.

Cut the lobster in half longways, remove the tail & wash out the shell, Cut the tail into bite size pieces, add mayo and stir. Place back into the shell, garnish with herbs and flowers.