

## Catering By Design's Devon Horse Show Shrimp & Lobster Roll



1 ea 6oz lobster tail  
8-10 ea 21-25 shrimp  
1 ea lemon  
1 ea bay  
6-8 oz cooked lobster claw and knuckle meat  
2-4 oz mayo  
1-2 sprigs tarragon  
tt salt  
tt pepper  
2-3 split top brioche buns  
1T butter

To start, zest the lemon and reserve for later. Next bring a pot of water to a boil and season with half a squeezed lemon and toasted bay leaf.

Reduce the water to a simmer.

Poach the shrimp and lobster tail. (2-3 min for shrimp, 5 min for lobster tail).

Shrimp will continue to cook as it cools in a bowl once removed.

Place your lobster tail in a bowl of ice water to cool.

Once cooled, remove your lobster meat from the shell and cut into large chunks.

Cut up your shrimp at this time.

Finally mix up the salad by adding shrimp, lobster tail, lobster claw and knuckle to a small mixing bowl. Mix in mayo to your liking and season with chopped tarragon, lemon zest, salt, pepper.

Heat up butter in a skillet and toast your buns on each side until golden brown.

Stuff them with lobster goodness and enjoy.

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