

Spicy lobster rolls with avocado mayonnaise



Serves 4

Preparation

1. Avocado mayonnaise : Place all ingredients in a Mason jar. Blend with an immersion blender until smooth and creamy. Adjust seasoning as needed.

Ingredients

Avocado mayonnaise

- 1 ripe avocado, diced
- ½ cup (125 g) mayonnaise (or plain yogurt)
- ¼ cup (25 g) chopped cilantro
- 1 garlic clove, minced (about 1 tsp)
- 2 tbsp (30 ml) lime juice
- 1 tbsp (15 g) hot sauce (to taste, such as Tabasco)

Lobster rolls (makes 4 rolls)

- 2 cups (500 g) cooked and shelled lobster meat
- ⅔ cup (150 g) avocado mayonnaise
- ½ cup (75 g) corn kernels
- 2 avocados, thinly sliced
- ½ cup (75 g) chopped red onions
- 4 brioche-style hot dog buns
- Mixed greens
- ⅓ cup (76 g) salted butter
- Hot sauce, to taste
- Chopped cilantro, to taste

Pierre-Emmanuel Desrosiers, Chef, based in Gaspésie, Quebec, CA

Pierre-Emmanuel Desrosiers, a trained chef from the Institut de tourisme et d'hôtellerie du Québec (ITHQ), is the visionary behind Le Shack à Guédille, a popular eatery in Gaspésie and Bas-Saint-Laurent. Known for elevating

