

# Fırında Istakoz Kuyruğu

Fırında istakoz kuyruğu tarifi - sarımsaklı tereyağı sosuyla pişimi nefis istakoz kuyrukları. 20 dakikada hazır, kolay ve etkileyici yemek.

10

HAZIRLIK DK

8

PIRME DK

18

TOPLAM DK

4

PORSİYON

Medium

ZORLUK

Fırında Istakoz Kuyruğu

## Malzemeler

- 4 lobster tail
- 1 tbsp chili flakes
- 0.5 cup unsalted butter
- 6 clove garlic
- 2 tsp salt
- 1 tsp black pepper
- 6 tbsp fresh lemon juice
- 1 tbsp parsley

## Yapılışı

- Prepare the garlic butter**

Combine 6 tablespoons butter, 6 minced garlic cloves, 2 teaspoons salt, 1 teaspoon black pepper, and 1 tablespoon fresh parsley in a bowl. Mix thoroughly until smooth and well combined.
- Preheat oven**

Preheat oven to 375°F (190°C). Line a baking sheet with parchment paper or lightly grease it.
- Clean the lobster tails**

Rinse 4 lobster tails under cold water and pat completely dry with paper towels. Remove any small legs from the underside using kitchen shears.
- Cut the shells**

Using kitchen shears, cut through the top shell of each lobster tail lengthwise down the center, stopping at the tail fin. Cut about 3/4 of the way through the shell without cutting the meat.
- Expose the meat**

Gently pry open the cut shell and lift the lobster meat up and out, keeping it attached at the tail. Rest the meat on top of the shell so it sits above the shell opening.
- Season and butter**

Pat the lobster meat dry again and brush each tail generously with the prepared garlic butter mixture, coating both the meat and inside of the shell.

## 7 Bake the lobster

Place lobster tails on the prepared baking sheet. Bake for 8-10 minutes until the meat is opaque white and reaches an internal temperature of 140°F (60°C).

## 8 Serve

Remove from oven and immediately drizzle with 1/2 cup fresh lemon juice. Serve hot with any remaining garlic butter on the side.

## ?puçlar?

Dondurulmu? istakoz kuyruklar?n? pi?irmeden 24 saat önce buzdolab?nda çözüün, asla oda s?cakl??nda b?rakmay?n.

?stakoz etini fazla pi?irmeyin - sert ve lastik gibi olur. Et opak beyaz renk ald??nda pi?mi? demektir.

Kabuklar? pi?irmeden önce mutlaka so?uk suyla durulay?n ve ka??t havluyla kurulay?n.

Sar?msakl? tereya??n? kabu?un alt?na da sürmeyi unutmay?n - bu eti daha lezzetli yapar.

Pi?irme s?ras?nda istakoz kuyruklar?n?n k?vr?lmas?n? önlemek için tahta çöplerle sabitleyin.

Cajun baharat? bulamazsan?z, paprika, kekik, karabiber ve k?rm?z? pul biberi kar??t?rarak kendiniz haz?rlayabilirsiniz.

Servis s?ras?nda fazladan limon dilimleri ve s?cak tereya?? sunmay? unutmay?n.

?stakoz etini ç?karmak için ince uçlu makaslar? kabu?un yanlar?ndan keserek kullan?n - daha kolay ç?kar.