

Istakoz Sandviç (Lobster Roll)

Authentic New England lobster roll recipe with tender lobster meat, mayo, and toasted brioche buns. Ready in 20 minutes. Perfect summer seafood sandwich!

5	15	20	4	Easy
HAZIRLIK DK	Pİ?IRME DK	TOPLAM DK	PORSIYON	ZORLUK

Istakoz Sandviç (Lobster Roll)

Malzemeler

- 1 lb lobster meat
- 3 tbsp mayonnaise
- 4 celery stick
- 4 lettuce
- 4 tbsp butter
- 1 tbsp fresh lemon juice
- 1 tsp garlic powder
- 1 tsp sea salt
- 1 tsp black pepper
- 4 bread
- 1 tbsp fresh chives

Yapılış

- Prepare the lobster**

Heat 2 tablespoons butter in a large skillet over medium-low heat (150°C/300°F). Add 1 pound lobster meat and warm gently for 3-4 minutes, stirring occasionally, until just heated through and the meat is warmed but not overcooked.
- Transfer the warmed lobster to a large mixing bowl and let cool at room temperature for 10 minutes until no longer steaming.
- Make the lobster salad**

Add 4 tablespoons mayonnaise, 1 tablespoon lemon juice, 1 teaspoon chopped chives, 1 teaspoon diced celery, 1 teaspoon salt, and pepper to the cooled lobster. Fold gently with a spoon until just combined, being careful not to break up the lobster pieces.
- Cover the bowl with plastic wrap and refrigerate for 30-60 minutes to allow the flavors to meld and the mixture to chill.
- Toast the buns**

Heat a large skillet over medium heat (175°C/350°F). Melt the remaining 1 tablespoon butter and brush it over the flat cut sides of the 4 split-top buns.
- Place the buns cut-side down in the hot skillet and toast for 1-2 minutes until golden brown and crispy. Remove from heat.

7 Assemble the rolls

Line each toasted bun with lettuce leaves, creating a bed for the lobster salad. Divide the chilled lobster salad evenly among the 4 buns, mounding it generously in the center.

8 Garnish each roll with fresh dill and serve immediately while the buns are still warm.

?puçlar?

Don't overcook the lobster - it should be just heated through to maintain its tender texture. Overcooked lobster becomes rubbery and tough.

Chill the lobster mixture for at least 30 minutes before assembling the rolls. This allows the flavors to meld and makes the filling easier to handle.

Use high-quality mayonnaise like Hellmann's or Duke's for the best flavor. Avoid low-fat versions as they can make the mixture watery.

Toast the buns until golden brown on both flat sides - this prevents sogginess and adds buttery flavor that complements the lobster.

Don't over-mix the lobster salad. Fold ingredients gently to keep the lobster meat in nice chunks rather than shredding it.

Taste and adjust seasoning just before serving. Lobster can vary in saltiness, so always taste first before adding more salt.

Serve immediately after assembling to prevent the buns from becoming soggy. If making multiple rolls, prepare the components separately and assemble just before serving.

For the most authentic experience, use a combination of claw and knuckle meat rather than just tail meat for better flavor and texture.