

LOBSTER DEVILED EGGS

INGREDIENTS

6 hard-cooked eggs, peeled and cut vertically
6 to 8 ounces fresh cooked lobster meat, finely diced, claw meat reserved to garnish
1/4 cup Mayonnaise
1 tablespoons dijon mustard
5 tablespoons clarified butter
salt and pepper to taste
paprika
2 tablespoons fresh chopped tarragon (for garnish)

DIRECTIONS

Place yolks in a medium bowl and mash with a fork. Add clarified butter, mayonnaise and mustard and stir with fork until smooth. Season with paprika, salt and pepper. Fold diced lobster meat into the egg mixture, reserving some to garnish (claw meat is best to garnish).

Fill the empty egg whites (either with a spoon or with a piping bag) with the mixture and sprinkle lightly with tarragon. Garnish with remaining lobster meat. Cover lightly with plastic wrap and refrigerate for up to one day before serving.