

Norway Lobster Chippy-Style

British pub-style battered Norway Lobster
Clusters served with tartar sauce.



 **Chef's Note:** Norway Lobster Clusters must remain frozen.

Use immediately upon removal from frozen storage and continue with battering as recipe directs.

INGREDIENTS:

BEER BATTER

- 1 cup** Flour
- 1 cup** Cornstarch
- 1 tsp** Baking Powder
- 1 dash** Baking Soda
- 2 pinches** Salt
- 2** Eggs
- 1 ¾ cup** Stout Beer

TARTAR SAUCE

- 1 cup** Mayonnaise
- 2 tsp** Lemon Juice
- ¼ cup** Pickles
- 1 tbsp** Capers
- 1 tsp** Dijon Mustard
- ½ tsp** Worcestershire Sauce
- ½ tsp** Tabasco Sauce

BEER-BATTERED CLUSTERS

- 2 cups** Norway Lobster Clusters
- 1 cup** Beer Batter
- 1 cup** Flour

INSTRUCTIONS:

BEER BATTER


1. Sift chilled flour, cornstarch, baking powder, baking soda and salt in a large bowl set on ice
2. In a separate bowl, whisk egg until just combined
3. Add chilled beer to the egg and stir to combine
4. Add wet ingredients to dry ingredients and stir gently to combine, being careful not to overmix
5. Use batter immediately

TARTAR SAUCE

1. In a bowl, combine all ingredients
2. Chill sauce (covered) in fridge for at least 1 hour before use
3. Serve in a ramekin alongside beer-battered clusters

BEER-BATTERED CLUSTERS

1. Preheat frying oil to 375°F
2. Dredge frozen Norway Lobster Clusters in flour and allow to rest in flour for 2 minutes
3. Shake off excess flour from clusters and dip into beer batter
4. Drop battered clusters into fryer and cook for 3 to 4 minutes or until internal temperature has reached 170°F
5. Remove from fryer, drain excess oil and place on a wire rack to allow cluster to remain crispy
6. Serve immediately with tartar sauce

 **Chef's Note:** If cooking from frozen for immediate use is not an option, follow directions below.

This is not the preferred preparation method.

INGREDIENTS:

NORWAY LOBSTER CLUSTER PREP

- 2.5 lb** Norway Lobster Clusters (frozen)
- 6 quarts** Water
- 1 tbsp** Salt
- 2 tbsp** Lemon Juice

INSTRUCTIONS:

1. Fill a 4 or 6 inch hotel pan with 4 to 6 quarts of water
2. Add lemon juice and salt to water and stir to combine
3. Bring water to a boil
4. Place a 4 inch perforated hotel pan into the pan of water
5. When water is boiling add 1 full bag of frozen Norway Lobster Clusters into the perforated pan
6. Allow to poach for 3 to 4 minutes
7. Remove, drain well and chill in refrigerated environment for later use
8. When ready to complete recipe, follow Tartar sauce, Beer Batter and Beer Battered Clusters instructions



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