



### **Maine Lobster Roll 'Old Bay' Benedict**

**Serves 4 Guests**

**Chef Anthony Pino / The Dining Room at Anthony David's**

#### **Lobster Salad – Ingredients:**

12 oz. Fresh Lobster meat  
1 celery stalk, diced small  
1 Tbsp. premium mayonnaise  
Salt & pepper to taste  
Old Bay Seasoning to taste

#### **Lobster Salad - Method:**

Prepare lobster salad by combining all of the ingredients into a mixing bowl; softly fold them together. Set aside.

#### **Hollandaise Sauce – Ingredients:**

8 oz. warm clarified butter  
3 egg yolks  
Tabasco to taste  
Salt & pepper to taste  
1 tsp lemon juice

#### **Hollandaise Sauce – Method:**

Set up a double boiler over medium heat. Begin by whisking together the yolks, water and lemon juice. The idea is to lightly steam the yolks until they are cooked without scrambling them. Once you have achieved a pale yellow color that signals that your eggs are cooked. You can slowly start to add the warm clarified butter to the yolks, whisking constantly. As your base thickens you can drizzle the butter fast until all is complete. Season with salt, pepper and Tabasco.

#### **Completing Your Dish**

##### **Additional Ingredients:**

8 eggs  
4 Hot Dog Buns, toasted

2 tsp. Old Bay Spice

3 oz. White Vinegar

1 gallon water

Now it is time to complete your delicious brunch: poach your eggs and prepare to assemble. In a slightly boiling pot of water, add the vinegar. Add the whole eggs to the water; swirl water gently so eggs don't sink to the bottom. It will take only 1.5 to 2 minutes to poach the eggs, depending on water temp. While the eggs are cooking, take your toasted hot dog bun, and top with lobster salad. Once the poached eggs are ready, remove, drain and top 2 eggs on each lobster roll. Then top with Hollandaise sauce, Old Bay spice and enjoy!