

Brown Butter Lobster Caprese Salad



Serves: 2



Cooking Time: 45



Level: Easy



INGREDIENTS

1 beefsteak tomato, thinly sliced
2 slices of fresh mozzarella, diced
4 tablespoons butter
2 cooked lobster claws
Fresh raw corn, optional
1 handful torn basil
Salt to taste

PREPARATION

1. Fan your tomato slices out on a plate—I use about 2 to 3 slices per person.
2. Sprinkle the diced mozzarella on top.
3. Brown the butter over medium-low heat, stirring constantly until it smells nutty. At the end, toss in the torn-up lobster claws to heat through.
4. Optionally, add half an ear of fresh corn to the buttery mix.
5. Spoon the hot lobster brown butter over the tomatoes and mozzarella and listen to it sizzle.
6. Top with freshly torn basil, salt to taste, and serve immediately.