

OLIVE OIL POACHED LOBSTER AND PRAWN WITH PITA BREAD, AVOCADO GUACAMOLE AND LEMON REDUCTION



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A true contender in the hospitality industry of the country, Cinnamon Grand Colombo is where senses are delighted and desires indulged. Represented by A.M.D Sampath & Soraiya Mareena Dole.



- Sub Category Name
Food
Main Courses
- Recipe Source Name
Real High Tea 2014/15 Volume 1

Ingredients

OLIVE OIL POACHED LOBSTER AND PRAWN WITH PITA BREAD, AVOCADO GUACAMOLE AND LEMON REDUCTION

- 160g prawns
- 160g lobster
- 200ml olive oil
- 2 nos avocado
- 1 loaf pita bread
- 6 nos lemon
- Salt & pepper to taste



Methods and Directions

OLIVE OIL POACHED LOBSTER AND PRAWN WITH PITA BREAD, AVOCADO GUACAMOLE AND LEMON REDUCTION

- Poach the lobster and prawns in olive oil.
- Make a lemon reduction and toss in the poached seafood.
- Arrange on a pita bread slice with guacamole.