



Lobster Potato Salad with Truffled Mayonnaise

SERVES: 4 | TOTAL TIME: 30 MINUTES

INGREDIENTS

- 2 cooked lobster tails, halved
- 400 g washed pink eye potatoes, chopped into 1cm dice
- 2 spring onions, finely sliced into rounds
- ¼ cup flat leaf parsley leaves, finely chopped, plus extra for garnish

For the Truffled Mayonnaise

- ½ cup mayonnaise
- ½ cup sour cream
- 1 tbsp GREAT SOUTHERN TRUFFLE TRUFFLE INFUSED EXTRA VIRGIN OLIVE OIL
- ½ tsp minced garlic
- ½ tsp white pepper
- 1 tbsp lemon juice

To Serve

- Sprinkle of truffle salt

DIRECTIONS

1. Bring a large saucepan of salted water to the boil over high heat. Add potatoes and cook until just tender. Remove from heat and strain. Set potatoes aside to cool.
2. Make truffled mayonnaise by whisking all ingredients together in a small bowl.
3. Remove the flesh from the lobster, reserving the shells for serving. Roughly chop the lobster meat and place in a large mixing bowl with the cooled potatoes, spring onion and parsley. Add the mayonnaise and toss gently to coat.
4. To serve, arrange lobster shells on a serving platter and generously fill with crayfish potato salad. Sprinkle with truffle salt and parsley leaves.