

CHARDONNAY

No 04

Classic New England Lobster Rolls

THE CITRUS SCENT AND HINTS OF BUTTERY TOAST MAKE CHARDONNAY AN IDEAL MATCH FOR THE CLASSIC LOBSTER ROLL.

SERVES TWO

PREP TIME: 15 MINUTES

COOK TIME: 10 MINUTES

READY IN: 25 MINUTES

Ingredients:

- 1/2 pound cooked lobster meat
- 1/4 cup mayonnaise
- 1 tablespoon lemon juice
- 1 celery stalk, finely chopped
- Salt and pepper, to taste
- 2 hot-dog-style rolls or potato rolls
- 2 tablespoons unsalted butter, room temperature
- 1 tablespoon chives, minced
- Lemon wedges

Method:

1. Chop cooked lobster meat into small pieces and chunks and place in a large bowl. Add mayonnaise, lemon juice, celery, salt and pepper to taste, and gently mix to combine.
2. Heat a large skillet or grill pan over medium heat. Spread butter on the flat side of the potato roll. Cook rolls, flat side down, until light brown or golden, about 2 minutes per roll.
3. Divide and place the lobster filling in each roll. Sprinkle with chives and serve with lemon wedges. Enjoy with a chilled glass of Portillo Chardonnay.

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