

## Cashew Crusted Lobster Tails

Serves 6

### **Lobster**

1 cup           unsalted European butter, room temperature  
1/4 cup        chopped chives  
1 teaspoon    orange zest  
2 tablespoons chopped Thai basil  
4 cloves       garlic, minced  
1 small        scotch bonnet pepper, seeded, finely diced  
to taste       sea salt  
to taste       ground black pepper  
6               spiny lobster tails (8 ounces each)  
1/2 cup        crushed cashews

In a small bowl blend butter, chives, orange zest, basil, garlic and scotch bonnet pepper. Season with sea salt and black pepper. Set aside at room temperature. Make a lengthwise cut through the top of each lobster shell using kitchen shears, cutting to, but not through, lobster meat. Press shell open. Pull out meat and place on top of shell. Transfer to baking sheet. Generous coat each lobster tail with scotch bonnet herb butter. Top with crushed cashews. Cover. Refrigerate up to 2 hours. Reserve remaining butter for basting.

### **Presentation**

2               lemons, cut into 12 wedges  
sprigs         Thai basil

Preheat oven to 425°. Place lobsters in oven. Cook 10 minutes or until the lobster meat turns opaque in the center. Meanwhile melt reserved butter in small sauce pan over medium heat. Transfer lobster tails to serving platter. Spoon remaining butter atop lobster. Serve with lemon wedges and basil sprigs.

***Bon Appétit... Executive Chef Bernard Guillas  
The Marine Room, La Jolla***

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