



# LOBSTER | TOMATO

## Ingredients:

2 lobsters  
150 gr vine tomatoes  
150 gr butter  
4 cloves of garlic  
bunch of thyme  
YAKINIKU JAPANESE SZECHUAN  
PEPPER  
YAKINIKU JAPANESE SMOKED  
SALT

## Supplies:

Kamado  
grid  
half-moon drip pan  
Baking mat  
woodchipper  
BBQ Flavour cherry smoking  
wood

## PREP TIME

Light a medium amount of charcoal and heat your Kamado to 180 °C. When the Kamado is at temperature, place the grid in the Kamado. Place the grid on the highest level. For this recipe, work with direct heat.

## PREPARATION

Finely chop the garlic cloves, or squeeze them with a garlic press. Melt 100 g butter in a pan and add the crushed garlic. Stir and add pepper and salt to taste. Set this mixture aside.

Cut the tomatoes into quarters and place them in the drip pan, add sprigs of thyme and pepper. To protect your drip pan, you can put a baking mat in here.

Use the woodchipper to add smoking wood to your Kamado, let it burn for 5 minutes with the lid closed. By using smoke wood, you add an intense flavour to your tomatoes.

garlic press  
good sharp knife

**Kamado set up:**

Direct heat

Then place the drip pan with tomatoes on the grid. Let the tomatoes grill for about 10 - 15 minutes in the drip pan.

Meanwhile, clean the lobsters, remove the claws and cut the lobsters in half lengthwise. After removing the tomatoes from the Kamado, place the lobsters and claws on the grill for a short 5 - 10 minutes. Keep a close eye on the lobsters, you don't want them to get tough. Lobsters that are bigger need more time than small lobsters.

Meanwhile, you can finely chop/puree the tomatoes into a salsa.

Remove the lobsters from the Kamado and then fill them with the tomato mixture. Next, cut the remaining 50g of butter into small pieces and add these to the lobsters. It is tastiest if you place the butter between the meat and the lobster's shell.

Put the lobsters back on the grill briefly for about 5 minutes.

The lobsters are ready when the meat is nice and white and has a slight sheen. Place the lobsters on a plate and garnish with the butter sauce.