

Grilled Lobster Tails With Curry Butter



Ingredients

4 lobster tails	1/2 tsp freshly ground black pepper
1 tsp garam masala	1 tsp fresh ginger, grated
1 tsp ground cumin	125g butter, melted
1 tsp chilli powder (or to taste)	1 lemon, half sliced thinly, half juiced
1 tsp ground turmeric	1tbsp fresh parsley, finely chopped
1/2 tsp salt	

Directions

Step 1 – Remove the lobster tails from the fridge and allow to come to room temperature for at least 1 hour. Using kitchen shears, cut lengthwise through the harder top shell of the tail, stopping when you reach the end of the tail, then with a knife, cut the tail meat in half.

Step 2 – Prepare the curry butter by mixing the garam masala, cumin, chilli, turmeric, salt, pepper, ginger and butter until well combined.

Step 3 - Heat the BBQ to medium – high heat (200 - 220°C) and prepare for direct grilling, ensuring the grills are clean.

Step 4 – Brush the melted butter mixture liberally onto the lobster tails and then place them onto the grill, close the BBQ lid and cook for 5 minutes. After 5 minutes, turn the lobster tails, brush again with the butter and cook for another 5 minutes or until the flesh is firm and opaque. Brush again with the melted butter, squeeze half the lemon over the tails, then serve garnished with lemon slices and chopped parsley.

