

OLIVE OIL POACHED LOBSTER AND PRAWN WITH PITA BREAD, AVOCADO GUACAMOLE AND LEMON REDUCTION



0 made it | 0 reviews



A.M.D Sampath



Soraiya Mareena Dole

A true contender in the hospitality industry of the country, Cinnamon Grand Colombo is where senses are delighted and desires indulged. Represented by A.M.D Sampath & Soraiya Mareena Dole.

- Sub Category Name
Food
Main Courses
- Recipe Source Name
Real High Tea 2014/15 Volume 1



Ingredients

OLIVE OIL POACHED LOBSTER AND PRAWN WITH PITA BREAD, AVOCADO GUACAMOLE AND LEMON REDUCTION

- 160g prawns
- 160g lobster
- 200ml olive oil
- 2 nos avocado
- 1 loaf pita bread
- 6 nos lemon
- Salt & pepper to taste



Methods and Directions

OLIVE OIL POACHED LOBSTER AND PRAWN WITH PITA BREAD, AVOCADO GUACAMOLE AND LEMON REDUCTION

- Poach the lobster and prawns in olive oil.
- Make a lemon reduction and toss in the poached seafood.
- Arrange on a pita bread slice with guacamole.

ALL RIGHTS RESERVED © 2025 Dilmah Recipes | Dilmah Ceylon Tea Company PLC Printed From teainspired.com/dilmah-recipes 02/04/2025