Charcoal grilled Lobster tail with Ras El Hanout, garlic and lemon butter

1 fresh green lobster tail

15ml olive oil

Salt to taste

Ras El Hanout, garlic and lemon butter

60g unsalted butter

1 garlic clove crushed

½ tsp Ras El Hanout

1 tsp salt

½ lemon

2 tbsp finely chopped parsley

Place the butter, garlic, Ras El Hanout, salt and lemon juice into a small saucepan. Heat gently until half the butter has melted, then remove from the heat. It should be creamy and yellow. Keep warm until needed.

Mustard mayonnaise

1 tbsp Dijon mustard

1 egg yolk

1 tbsp Chardonnay vinegar

100ml grapeseed oil

100ml hazelnut oil

salt and pepper

Whisk together in a bowl the mustard, egg yolk and vinegar. Combine the two oils and slowly drizzle in, while whisking the mix. Adjust the lightness with a little cold water and season well.

Place the lobster tail onto a cutting board, belly side down. Place your knife in the middle of the tail section, just below the central tail fins. Holding your knife with a firm grip and your other hand cupping the tail, cut through the shell and flesh. Cut all the way through the spine, but not totally through the bottom tail shell. Fold the tail open, so that the flesh from both halves is now facing you. Gently pull away to loosen some of the flesh from the sides. This will allow the melting butter to flow under the flesh. Make several5mm deep cross cuts on top of the flesh.

When ready to cook, add the chopped parsley to the warm butter sauce and divide it into small bowls. One to baste and the second as a dipping sauce.

Brush the olive oil over the flesh and season with salt. Place the flesh side directly over the gently glowing coals. Leave for 5 minutes, or until the shell bottom turns dark red.

Turn the lobster over onto its shell, keeping it flat. Now brush away any excess ash or charcoal that may have lodged onto the flesh side. Brush with the butter mix and grill for 4 minutes or until the centre of the flesh reaches 58°C. Brush several times with the butter sauce during the cook.

Remove and allow to cool until warm, then carefully remove from the shell. Present with a side dish of the warm butter sauce and a bowl of the mustard mayonnaise.