


# Grilled Buttered Lobster

Cuisine: **Chinese**  
Food category: **Fish**




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## Program steps


Preheating: 265 °C


1


 Combination


 30 %

 Termination by time

 05:00 mm:ss

 250 °C

 90 %



## Ingredients - number of portions - 1

Name	Value	Unit
lobsters	350	g

## Nutrition and allergens

Allergens:  
Minerals:  
Vitamins:

Nutritional value of one portion	Value
Energy	290.5 kJ
Carbohydrate	1.9 g
Fat	3.5 g
Protein	59.5 g
Water	0 g

## Directions

- \*Boston lobster (half)
- ◇ Spice cream is made in advance
- ◇ Before baking, the surface is coated with spiced butter, and it is cooked directly on a grill pan
- ◇ There is no need to preheat the baking pan, and the baking effect can be directly achieved at 250°C
- ◇ Spread spice cream before cooking and after baking to avoid surface dryness and increase flavor

## Recommended accessories



Vision Grill Diagonal



Vision Grill



Vision Bake



Vision Express Grill