



1



In a pot with a lid, boil enough water to completely cover the lobster. Once the water boils, add a tablespoon of salt and place the lobster in the pot.

2

Leave the lobster in for 15 minutes after the water has started to boil again, and then remove.

3



Let the lobster cool slightly, and use a sharp knife to cut it lengthwise in two. Use a cloth to protect your hands.

# Juan Fernández Lobster preparation

4



Remove the lobster's gut from the tail (similar to beige wool)



Melt a tablespoon of butter and a teaspoon of olive oil in a pan, followed by the lobster halves, until it is sealed.

¡Enjoy!

\*If the lobster was frozen, unfreeze it for at least 8 hours either in the refrigerator or in a cool place.



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