

Ingredients:

- 2 lobster arms and claws, cracked for easier cooking
- 4 tbsp unsalted butter
- 2 tbsp Mushroom Oliverde Oil
- 2 cloves garlic, minced
- 1 tsp fresh thyme (optional)
- Salt and pepper to taste
- Lemon wedges for serving
- Fresh parsley, chopped, for garnish

Instructions:

- **Prepare the Lobster:** Crack the lobster arms and claws slightly to allow the butter and flavors to penetrate during poaching.
- **Melt Butter & Infuse:** In a skillet or sauté pan, melt the butter over low-medium heat. Stir in Mushroom Oliverde Oil, minced garlic, and thyme. Let it infuse for 1-2 minutes.
- **Poach the Lobster:** Add lobster arms and claws to the pan, submerging as much as possible in the butter. Spoon the butter over the lobster repeatedly and cook gently for 8-10 minutes until the meat is opaque, tender, and infused with mushroom flavor.
- **Season & Serve:** Season with salt and pepper to taste. Drizzle extra Mushroom Oliverde Oil over the lobster for added depth. Garnish with fresh parsley and serve with lemon wedges on the side.

LOBSTER BUTTER POACHED

