

LEMON OLIVE OIL

LEMON ROSEMARY SORBET

DESSERT

Ingredients:

2 cups Water

1/4 cup Honey

6 tbsp. Twisted Trunk Lemon Olive Oil

2 tbsp. Twisted Trunk Summer Peach or Twisted Trunk Lemon White Balsamic Vinegar

1 tbsp. Fresh or 1 tsp Dry Rosemary

6 oz. Pineapple Juice

2 tsp Lemon Zest

Instructions:

Blend ingredients in blender for 45 seconds or until frothy

Pour into container and freeze

After 3-4, remove from freezer and stir

Return to freezer and allow to freeze overnight

Remove and let soften 20-30 minutes before scraping mixture with fork until soft

Beat with electric mixer to combine

Return to container and freeze

Let soften before serving

LEMON HERB VINAIGRETTE

DIP/DRESSING/SAUCE

Ingredients:

8 tbsp. Twisted Trunk Lemon Olive Oil

4 tbsp. Twisted Trunk Summer Peach or Twisted Trunk Lemon White Balsamic Vinegar

1/2 tsp Sea Salt

1/4 tsp Pepper

1 tbsp. Fresh or 1 tsp Dry Thyme, Basil, or Rosemary

2 tsp Honey or Sugar (optional)

Instructions:

Combine vinegar, salt, pepper, herbs, and honey (if using)

Slowly drizzle in olive oil & whisk vigorously until combined

Allow to sit for 30 min to 1 hour before serving

AVOCADO/LOBSTER SALAD

SALAD

Ingredients:

1 cup Lobster Broth (seafood broth is fine)

1 tsp. Shallot, minced

1 tsp. Twisted Trunk Grapefruit Balsamic Vinegar

2 oz. Twisted Trunk Lemon Olive Oil

2 Avocados

Salt to taste

1 Lobster (or equivalent in meat), chilled

2 handfuls of Pale Curly Endive (frisee)

Twisted Trunk Traditional Balsamic Vinegar

Instructions:

Reduce broth to 1/8 cup and pour into a small bowl. Add shallot and Grapefruit Balsamic and whisk in Lemon Olive Oil. Add water if sauce is too thick.

Halve, pit, and slice avocados. Sprinkle with salt.

Put chilled lobster meat in a bowl with frisee and dress with sauce.

Arrange avocados around plates and pile lobster salad on top.

Drizzle with Traditional Balsamic vinegar.