

30-Minute Garlic-Butter Lobster and Saffron Mash - Fancy Made Simple

When you're ready to treat yourself (or someone special) to an unforgettable meal,



TIME
30 min

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INGREDIENTS

For the Lobster:

- 4 lobster tails, cut into bite-size pieces
- 4 tbsp butter
- 4 garlic cloves, minced
- 1 lemon, juiced
- 1/2 tsp paprika
- Salt and pepper, to taste

Chopped parsley, for garnish (optional)

For the Saffron Mashed Potatoes:

- 2 lbs potatoes, peeled and cubed
- 1/2 cup milk
- 1/4 cup heavy cream
- 1/4 tsp saffron threads
- 2 tbsp olive oil

DIRECTIONS

1. Infuse the Saffron: Soak 1/4 tsp of saffron threads in 2 tablespoons of warm water for 10 minutes to draw out the color and aroma.
2. Make the Mashed Potatoes: Boil cubed potatoes in salted water for 15-20 minutes until fork-tender.
3. Drain well and mash with olive oil and the saffron water.
4. Stir in milk and heavy cream.
5. Season with salt and pepper to taste and keep warm.
6. Cook the Garlic-Butter Lobster: In a large skillet, melt butter over medium heat.
7. Add minced garlic and sauté for 1 minute until fragrant.
8. Add lobster pieces and cook 5-7 minutes until opaque and firm.
9. Squeeze lemon juice, sprinkle paprika, and season with salt and pepper.
10. Optional: Add chopped parsley just before serving.
11. Serve: Plate a generous scoop of saffron mashed potatoes.
12. Top with buttery lobster pieces and drizzle extra garlic butter from the pan over the top.
13. Serve with lemon wedges on the side for brightness.

SWAPS & NOTES

Turmeric gives a yellow hue but not the floral complexity saffron brings.

Dairy-free option : Use plant-based butter and oat milk/cream substitutes for equally creamy results.

Lobster substitute : Shrimp or scallops work beautifully if lobster isn't available.

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TIPS FOR SUCCESS

Use warm milk and cream in the mash for better texture and to keep the potatoes warm.

Don't overcook the lobster -it turns rubbery quickly.

Remove from heat as soon as it turns opaque.

Make it ahead : The mashed potatoes can be made earlier and rewarmed gently on the stove.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/30-minute-garlic-butter-lobster-and-saffron-mash-fancy-made-simple/>