

SINCE 1872

SARATOGA®



Lobster Salad

WITH GOOSEBERRIES

Pairs with Saratoga Still Spring Water

Saratoga Still Water pairs perfectly with the light flavors of the lobster salad. Miso gives the dish a robust flavor, while the the gooseberries add tartness. The low minerality of Saratoga Still Water allows the palate to experience all of the flavors of this dish.

- SERVES 4 PEOPLE
- COOKS IN 30 MINUTES

Ingredients

MISO DRESSING

- ½ teaspoon Dijon mustard
- ½ teaspoon white miso
- ½ teaspoon maple syrup
- 1 tablespoon maple vinegar
- 4 tablespoons sunflower oil
- salt to taste

SALAD

- three 4 oz lobster tails, cooked and shelled
- 6 oz golden gooseberries, husks removed and thinly sliced
- ¼ cup finely diced peeled cucumber

GARNISH

- 8-12 citrus lace leaves or red-vein sorrel leaves
- 4 baby cucumbers with blossoms or 4 gooseberries with husks pulled back

step

BY STEP

• Step 1/2

Whisk the Dijon, miso, syrup, and vinegar until smooth. Gradually whisk in the oil until a thick dressing is formed. Season with salt to taste.

• Step 2/2

Cut each lobster tail into six thick slices.

• To Serve

Divide the gooseberries between four serving plates, piling them in the center. Sprinkle with diced cucumber. Top each pile with four pieces of lobster and more diced cucumber. Drizzle dressing over the salad, covering well. Add the citrus lace leaves or sorrel leaves. Finish off with a cucumber with blossom or gooseberry.

