



## *Rock star lobster*

Australian Financial Review

October 25, 2024 Friday

Print & First Editions

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**Section:** AUSTRALIAN FINANCIAL REVIEW MAGAZINE; Pg. 65

**Length:** 557 words

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## **Body**

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Let the good times roll as Andrew McConnell shares one of Supernormal's most popular menu items.

"CHEFS DON'T GET TO PICK their signature dish," says Andrew McConnell of Melbourne's Trader House restaurant group. "The customers decide what dish is their go-to." Over the past 10 years, the legions of customers at his modern Asian diner, Supernormal, have decided that their go-to is the New England lobster roll.

And why wouldn't they? The buttery, toasted brioche bun encloses the sweetness of lobster, the tang of shallot, the pepper of watercress and the richness of Japanese mayonnaise cut with lemon and mustard.

"It's an electric collision of fast food and luxury," says McConnell, who shares the recipe with AFR Magazine below. "The perfect balance of sweet, salt and fat."

So it was a no-brainer for the chef and restaurateur to know what to pack for the Brisbane opening of Supernormal in July.

"Something old and something new," he says. The much-loved crispy, salt-cured, twice-cooked duck with steamed buns joins the lobster roll in Brisbane, while a new dish of hand-rolled noodles tossed with sweet spanner crab meat and a rich, vibrant oil made from the bones of the crab is purposebuilt for Brisbane dining. "The climate is so different to Melbourne," says McConnell, "and we really want to connect with that."

This is the first move outside Melbourne for McConnell and partner Jo McGann, and they're blown away by the big Brizzie welcome. "We really feel we're in the right place at the right time," says McConnell.

"The stars are all lining up for Brisbane."

Including one very famous lobster roll.

Supernormal, 443 Queen Street, Brisbane.

[supernormal.net.au](http://supernormal.net.au)

## Rock star lobster

NEW ENGLAND LOBSTER ROLL DEGREE OF DIFFICULTY SERVES 4 INGREDIENTS \* 1 large lobster tail in its shell \* 1 golden shallot, peeled \* bunch watercress \* 125g Kewpie (Japanese) mayonnaise \* 2 teaspoons lemon juice \* 1 teaspoon white wine vinegar \* 1 teaspoon mustard powder \* 60ml light olive oil \* 4 small brioche buns \* 40g butter, softened

METHOD \* Bring a large saucepan of water to the boil over high heat, then reduce the heat to a constant simmer.

- \* Poach the lobster tail in its shell for 15 to 20 minutes.
- \* Remove and set aside to cool, then refrigerate until chilled.
- \* Shell the lobster by cutting down either side of the inside shell, and pulling out the meat.
- \* Slice into 8 circular discs, and roughly dice any remaining lobster.
- \* Cut the shallot in half lengthways and thinly slice each half.
- \* Pick the watercress, discarding any less-than-perfect leaves, then wash and pat dry.
- \* Combine the mayonnaise, lemon juice, vinegar and mustard powder in Andrew McConnell sets his sights on Brisbane. a mixing bowl. Slowly add the oil, whisking continuously, then season to taste.
- \* Heat the oven to 180°C. Cut the brioche buns in half horizontally and lightly butter them. Place butter-side down on a tray, and toast them in the oven for 5 minutes or until golden brown.
- \* Spread 1 teaspoon of the mayonnaise onto each half bun.
- \* Place 1 tablespoon of chopped lobster on the bottom half and season to taste.
- \* Arrange 2 slices of lobster meat on top without overlapping. Top each lobster slice with half a teaspoon of mayonnaise and season again to taste.
- \* Add a few slices of shallot and watercress leaves, cover with remaining half bun, and serve immediately. &#183;

**Load-Date:** October 27, 2024