

# Lobster Tarts

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In a large bowl, mix together

until well blended. Allow to sit in the refrigerator overnight.

Preheat oven to 400°F. Brush the bottom and edges of 36 small tart shells with a well-beaten egg and fill them with the lobster mixture. Bake for 10 - 15 minutes until hot and bubbly.

- 320 g Lobster meat (If using frozen lobster, ensure that it is completely thawed and drained. Absorb any extra water with paper towel. Ensure all shells and cartilage have been removed and cut up any big pieces.)
- 250 g Cream cheese, room temperature
- 1 C Grated cheddar
- ½ C Mayonnaise
- ½ C Sour cream
- 1 T Seafood seasoning
- 2 T Lemon juice
- 2 t Horseradish/Wasabi or 1 t Chipotle powder
- 1 Spring onion, finely chopped
- 2 Eggs

Egg

## Notes:

- Can be made in advance, frozen and re-heated on the day you wish to serve them. Mushroom caps can be used as an alternative to tart shells.