

# The Venetian Room

Chef's Recipe of the Month Series



## LOBSTER BISQUE

Makes 4 servings.

### Ingredients:

2 lbs uncooked lobster  
1 stalk celery, chopped  
1 carrot, peeled and chopped  
1 onion, chopped  
1 bay leaf  
Small bunch parsley  
10 cups water

2 tablespoons butter  
1 tablespoon tomato paste  
1 cup heavy cream  
2 teaspoons dry sherry wine  
2 teaspoons cognac  
2 teaspoons fresh chervil  
Salt and pepper to taste

### Preparation:

Wash lobster well. Separate the head from the body/tail by inserting knife into first membrane layer holding the two together.

Combine head, celery, carrot, onion with half the butter in large sauce pan sauté everything for few minutes, add the flour little by little, the tomato paste, the water, salt & pepper, parsley, and bay leaf. Bring to a boil; simmer 15 minutes, skimming as necessary. Strain, reserve 8 cups stock and tail.

Using scissors, extract meat from reserved tail by cutting through shell and carefully peeling away meat. Slice in medallions.

Melt the other half of butter in large saucepan over medium heat. Add lobster medallions and cook for 10 seconds do not over cook the lobster; add reserved stock and heavy cream. Bring to boil, stirring constantly until thick and creamy. Finish with Sherry wine, cognac, salt and pepper to taste, Serve hot.