

## Lobster Bisque

**Yields: 10-12 servings**

### **Ingredients:**

		Shells of 4-6 lobsters
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4		Onions, diced
½		Celery stalk, diced
½		Fennel bulb, diced
4		Garlic cloves
3	Tbsp	Fresh tarragon
½	C	Tomato paste
2		Large tomatoes, chopped
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2	C	White wine
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2	Tbsp	A.P. Flour
1		Potato, peeled and chopped
1		Bay leaf
		Salt and pepper to taste
		Olive oil
1	Gal.	Fish stock
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2	Tbsp	Dry sherry (optional)
2	Qts	Heavy cream

### **Procedure:**

1. Sauté lobster shells in olive oil until crisp. Add vegetables in stages then continue cooking for several minutes.
2. Add wine; reduce to ¼ cup liquid.
3. Add all remaining ingredients except cream. Reduce slowly for about 1 ½ hours. Reduce to 2 cups liquid.
4. Whisk in cream and bring to boil. Simmer for several minutes.
5. Strain through chinois then season to taste with salt and pepper.