

Recipe of Lobster Bisque Soup

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The lobster bisque soup is very rich, so a small serving (about two-thirds cup per person) is plenty. Below is Lobster Bisque Soup Recipe.

Recipe of Lobster Bisque Soup Ingredients :

- 2 lb boiled lobsters, medium sized
- 2 1/2 c fish or chicken stock
- 4 celery stalks, with leaves
- 1 bay leaf
- 1/4 c flour
- 3 c milk; heated
- 1 onion, sliced
- 1 c cream; hot but not boiling
- 2 cloves, whole
- 2 tablespoons sherry
- 1/8 teaspoon paprika
- 1/4 c soft butter
- 1/8 teaspoon parsley; minced
- 1/4 teaspoon nutmeg.

Recipe of Lobster Bisque Soup Methods :

- Remove the meat from boiled lobsters
- Dice and reserve the body meat and mince the tail and claw meat
- Crush the shells and add them to the stock along with the onion, celery, cloves and bay leaf
- Simmer these ingredients for about 30 minutes and strain the stock
- Combine the flour and soft butter in a small saucepan and cook for about 5 minutes, but do not let flour begin to color
- Gradually pour the heated milk into this mixture. Whisk to combine thoroughly then add nutmeg
- If there is coral roe, force it through a fine sieve into the mixture. Stir in the strained stock
- When the soup is smooth and boiling, add the lobster and simmer the bisque, adding the sherry and cover for 5 min. turning off the heat after that
- Stir in the cream and season to taste. Serve at once with minced parsley and paprika, if desired