



Lobster Bisque Shooters

Freshly made Lobster Bisque is a delicious start to any summer meal. This rich and creamy version can be made in minutes using succulent lobster tails. This saves preparation time, but still lends the same depth of flavor. Make this appetizer even more interesting by serving the bisque in small shot glasses.

6 servings

Ingredients

2 cups [lobster stock](#) (see recipe)
2 cups coarsely chopped cooked lobster meat
4 tablespoons butter
1 onion, chopped
2 cloves garlic, minced
2 shallots, minced
½ cup flour
¼ cup dry sherry
2 tablespoons tomato paste
3 cups half-and-half
¼ teaspoon fresh ground white pepper
1 teaspoon salt
¼ teaspoon paprika
1 dash cayenne pepper
1 cup crème fraîche

Equipment

4 quart saucepan

Preparation

Add the butter to the 4 -quart saucepan and heat on medium high for 2 minutes. Add the chopped onion, garlic and shallots and sauté over medium heat until the onion becomes translucent. Sprinkle the flour a tablespoon at a time into vegetables while also adding small amounts of reserved lobster stock to keep the mixture from becoming too dry to mix.

Whisk the remaining cup of reserved lobster stock into the flour vegetable mixture. Whisk in the sherry and tomato paste and cook over medium heat stirring constantly until thickened.

Reduce the heat to low and whisk in the half-and-half, pepper, paprika and cayenne pepper. Simmer for 10 minutes. Add the lobster and continue to cook the bisque for another 2 minutes until the lobster meat is heated through. Adjust the seasonings to taste.

Service

Spoon the slightly cooled Lobster Bisque into shot glasses or other small cordial size glasses. Place a dollop of the crème fraîche on top and place a piece of lobster meat on top of the crème fraîche. Serve immediately.

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