

# Best Lobster Bisque

By *chefallen*

Preparation Time: 5  
Cook Time: 40  
Servings: 4  
Level of Difficulty: Easy  
Recipe Description:

This Best Lobster Bisque recipe is my favorite. I am a professional chef and my friends really enjoy the dish I cook. Whenever there is a gathering of my friends at my home, most of the time they ask me to cook this delicious Lobster Bisque. You should try this Best Lobster Bisque recipe.

## Ingredients:

½	c.	diced carrots
½	sm.	onion
¼	lb.	uncooked lobster meat
½	c.	your favorite butter
1	Tbs.	dry sherry
¼	c.	dry white wine
¼	c.	chicken broth
½	Tbs	tomato paste
1		bay leaf
1	Tbs	minced parsley
	Pinch	thyme
4	Tbs	flour
2	c.	scalded milk
2	Tbs	heavy cream

## Directions:

1. Mince the carrots and onion in a food processor. Mince the lobster meat.
2. Melt half the butter in a pot and sauté the carrots and onions for 3 minutes. Add the lobster meat.
3. Heat and ignite the sherry and pour it over the mixture.
4. Add the wine, chicken broth, tomato paste, bay leaf, parsley and thyme and simmer for 15 minutes.
5. Melt the rest of the butter in a saucepan and stir in the flour to make a roux. Cook it for a few minutes and then add the hot milk, beating vigorously with a wire whisk.
6. Pour this into the lobster pot and simmer very slowly for 12 minutes. Step7-Add the cream and correct the seasoning.