



Recipe Database

Lobster Bisque

Yield: 1 Gallon
Portions: 16

Ingredients	Quantity	Directions
Butter	5 oz.	Combine butter and flour in a sauce pan and cook on medium heat for five minutes. Remove from heat.
Flour	5 oz.	
Water	3 qts.	In a large pot add lobster base to hot water. Using a wire whip, blend in butter, flour mixture (roux) to hot water, stirring constantly. Bring to a boil then reduce to a simmer for five minutes, while stirring often. Add Lobster meat.
Lobster Meat	16 ozs.	
MAJOR LOBSTER BASE	4 oz.	
Light Cream	1 qt.	Stir in cream, burnt brandy, and pepper. Simmer on low heat for five minutes.
Burnt Brandy	2 oz.	
White Pepper	1/4 tsp.	



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