

*Three Chimneys Inn*  
*New England Lobster Bisque*

By Chef David Masotta

*Ingredients*

6-8 1lb      Cooked Lobsters (see note below)  
1½ lb      Butter  
2 cup      Flour  
2 lb      Carrots, washed and coarsly chopped  
2 lb      Onions, coarsly chopped  
6      Whole Bay Leaves  
1 tbsp      Black Peppercorns  
1 cup      Brandy  
½ cup      Tomato Paste  
5 qts      Water  
1 qt      Liquid reserved from cooked lobsters  
1 cup      Sherry  
2 qts      Heavy Cream  
1 tbsp      Worstershire (or to taste)  
1 tsp each Salt & Pepper (or to taste)  
1 tsp      Tabasco (if desired)

*Directions*

Cook Lobster

Bring 1 qt water to boil in large stockpot. Add lobsters, cover, and steam for aprx. 10-12 minutes. Remove lobsters, plunge into ice water to cool, shuck meat and finely dice. Separately reserve shells, diced lobster meat and cooking liquid. Set aside.

For Stock

Saute carrot and onion in ½ lb butter. Add peppercorns and Bay leaves. Saute until vegetables are tender and caramelized. Add reserved lobster shells and saute until moisture evaporates. Add brandy and flambe. Add white wine, water, reserved cooked lobster liquid and tomato paste. Bring to a boil and simmer for aprx. 3 hours. Strain. Discard solids. Reserve stock.

For Roux (Prepare while stock simmers)

**Melt 1 lb butter in large stockpot. Add flour, whisk until combined. Cook on medium-high heat, constantly stirring, until mixture comes to a boil. Cook and stir for one to two minutes, set aside.**

- 1. Bring reserved stock to a boil over medium-high heat. Add roux and whisk constantly until roux is dissolved. Return to a boil, turn down heat to a simmer.**
- 2. Add heavy cream, season with worstershire, tabasco, salt & pepper. Stir.**
- 3. In separate saute pan, melt butter and add diced lobster meat. Saute for one minute. Add sherry, bring to boil and cook for one minute.**
- 4. Add diced lobster meat to stock/heavy cream mixture, stir and adjust seasoning. Ladle into serving bowls and serve.**

**Yield: Apprx. 2 gallons.**