

## *Lobster Bisque*

Makes 12 cups (3 quarts)

8 cups lobster stock\*

4 oz sliced yellow onion

4 oz diced carrot

1 rib diced celery

1/4 tsp salt & pepper

1/4 tsp dry thyme

1 tsp fresh chopped garlic

1 tbsp lobster base

3/4 cup chopped fresh tomato

1/3 cup raw rice (not Arborio)

Cook these items at a low boil for 30 minutes. Remove from pot and process in a blender or food processor until smooth.

Then add

2 tblsp brandy

2 sticks sweet butter

1/2 cup 40% (heavy) cream

Serve in warmed bowls, garnish with chopped chives and serve with Lorusso's famous Focaccia bread or Lavosch.

*\*Lobster stock may be made fresh or substituted with a lobster base, making a fresh stock from lobster shells gives you claw and tail meat to chop and add to the finished soup. Fresh stock can be made ahead and frozen.*

BUON APPETITO