



C o r n a n d L o b s t e r B i s q u e



4 Servings



55 minutes

Ingredients :

- 2 lobster tails ,cooked and chopped
- 2 tbsp butter
- 1small onion ,chopped
- 2 cloves garlic ,minced
- 2 tbsp tomato paste
- 1cup fresh corn kernels
- 2 cups seafood stock
- 1cup heavy cream
- Salt and black pepper
- Fresh chives



Instructions :

1. Melt butter and cook onion until soft .
2. Add garlic and tomato paste ,cook briefly .
3. Pour in seafood stock and corn ,simmer 15minutes .
4. Blend lightly ,leaving some texture if desired .
5. Add cream and lobster ,then season and top with chives .