



R o a s t e d G a r l i c L o b s t e r B i s q u e



4 Servings



60 minutes

Ingredients :

- 2 lobster tails ,cooked and chopped
- 1 whole garlic head ,roasted
- 2 tbsp butter
- 1 small onion ,chopped
- 2 tbsp tomato paste
- 2 cups seafood stock
- 1 cup heavy cream
- Salt and black pepper



Instructions :

1. Squeeze roasted garlic cloves into a bowl .
2. Melt butter and cook onion until soft .
3. Add tomato paste and garlic , stir well .
4. Pour in seafood stock and simmer 15 minutes .
5. Blend until smooth , then add cream and lobster .
6. Simmer briefly and season to taste .