



Sherry Lobster Bisque



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
- ¼ cup dry sherry
- 2 cups seafood stock
- 1cup heavy cream
- Salt and black pepper



Instructions :

1. Melt butter and cook onion until soft .
2. Add garlic and tomato paste ,stir well .
3. Pour in sherry and let it cook for 2 minutes .
4. Add seafood stock and simmer for 15minutes .
5. Blend until smooth ,then add cream and lobster .
6. Simmer gently and season before serving .