



Tomato - Forward Lobster Bisque



4 Servings



55 minutes

Ingredients :

- 2 lobster tails ,cooked and chopped
- 2 tbsp butter
- 1small onion ,chopped
- 2 cloves garlic ,minced
- 3 tbsp tomato paste
- 1cup diced fresh tomatoes
- 2 cups seafood stock
- $\frac{3}{4}$ cup heavy cream
- Salt and black pepper



Instructions :

1. Melt butter and cook onion until soft .
2. Add garlic ,tomato paste ,and fresh tomatoes .
3. Cook for 3 minutes ,then add seafood stock .
4. Simmer for 15minutes and blend until smooth .
5. Stir in cream and lobster ,then season .