

Lobster Bisque

Indulge in this luxurious Lobster Bisque, featuring the delicate flavors of lemongrass, ginger, and orange zest. This bisque is made with fresh Maine lobster and finished with a garnish of cured lobster, adding a unique twist to this classic dish.

PREP TIME: 30 minutes

2 live Maine lobster (about 1.5 lbs each)
2 T butter
1 T olive oil
1 med onion, chopped
2 cloves garlic, minced
1 stalk celery, chopped
1 carrot, chopped
2 T tomato paste
4 C seafood stock
1/2 C heavy cream

COOK TIME: 1 hour

1/4 C Lemongrass-Ginger-Orange tea
(brewed and cooled)
1 T fresh ginger, grated
1 stalk lemongrass, finely chopped
Zest of 1 orange
Salt and pepper to taste
Cured lobster slices (See Cured Meats and Seafood Section, page 2 of my tea recipes.)

PREPARE THE LOBSTER: In a large pot, add 1 bottle of your favorite beer, 1/2 C of Vinegar, a trivet, quartered onions and lemons, and lemongrass stalks, cut into 2- inch pieces. Bring the mixture to a boil and add the live lobster, headfirst and cook one at a time for 8-10 minutes each until it is bright red. Remove the lobster and let it cool. Extract the meat from, tail, and knuckles, and set aside. Reserve the claws and shells.

SAUTÉ THE AROMATICS: In a large pot, heat butter and olive oil over med heat. Add onion, garlic, celery, and carrot. Sauté until softened.

ADD TOMATO PASTE AND SHELLS: Stir in the tomato paste and cook for 2 minutes. Add the reserved lobster shells and cook for another 5 minutes.

SIMMER THE BISQUE: Add seafood stock, Lemongrass-Ginger-Orange tea, fresh ginger, lemongrass, and orange zest. Bring to a boil, then reduce heat and simmer for 30 minutes.

BLEND AND STRAIN: Remove the shells and blend the soup until smooth. Strain through a fine mesh sieve back into the pot.

FINISH THE BISQUE: Stir in the heavy cream and season with salt and pepper. Add the lobster meat and claws back into the soup. Simmer for an additional 10 minutes.

SERVE: Ladle the bisque into bowls, garnish with cured lobster slices, and enjoy hot.