

BASE

ESSENTIALS

Base Essentials New Wave Lobster Newberg

Ingredients:	Quantity	Unit	Notes
Base Essentials Lobster Base	1	tsp.	
Puff Pastry	4	ea	precooked for serving
Lobster Meat	1/1/2	lb	cooked (steamed or broiled) and chopped
Sherry	1/1/2	cup	
Shallot	1/2	cup	Minced
Dijon Mustard	1	Tbsn	
Worcestershire	1	tsp.	
Water (Hot)	1	cup	
Egg Yolks	2	ea	
Butter	4	Tbsn	
Heavy Cream	1	cup	
Salt & Pepper			To Taste

1. In a sauce pan add melt butter, add shallots and cook over low-medium heat for about 3 minutes
2. Add the sherry and cook for 1 minute. Add the water and Base Essentials Lobster Base, cook for 5 minutes
3. In a separate bowl mix together the cream, egg yolks, dijon mustard and worcestershire
4. Gradually stir the cream mixture into the pan with the liquid

