

# CHEF BABA

## LOBSTER BISQUE

### INGREDIENTS

1-1.5 lb fresh lobster  
Mirepoix  
2 bay leaves  
1 qt tomato sauce (or tomato paste)  
2 tablespoons paprika  
2 oz olive oil  
2 oz butter  
1 teaspoon thyme  
1 teaspoon parsley  
1 teaspoon basil  
salt and pepper  
4 oz cognac or dry sherry  
2 gallons fish broth or clam juice  
8 oz heavy cream  
1 pinch nutmeg

### METHOD

Sauté lobster with all dry ingredients in a hot soup kettle. Add cognac, broth, cream and seasonings. Simmer for 1 hour.

# BON APPÉTIT