



Recipes

MISSIONFOODSERVICE.COM

Red Tortilla and Sherry Infused Lobster Bisque

Prep Time: 2 Minutes

Serves 1

Ingredients:

1 oz. Olive Oil
1.5 lbs. Lobsters Bodies
8 oz. Yellow Onions , chopped
1 oz. Fresh Garlic , chopped
8 oz. White Vermouth
8 oz. Tomato Paste
1 oz. Lobster Base
2.5 qts. Water
4 Bay Leaves
12 Mission® 6" Red Corn Tortillas (10611)
1 pint Heavy Cream
4 oz. Sherry
1 oz. Mission® Pre-cut Unfried White Corn Tortilla Strips (06771) , fried
1 oz. Roasted Corn
1/4 tsp. Crème Fraîche
1/16 tsp. Red Lumpfish Caviar
1/16 tsp. Black Lumpfish Caviar
2 sprigs Chives

Directions:

1. Heat oil in sauce pan and add lobster bodies.
2. Sauté until thoroughly cooked. Add onions and garlic; sauté until translucent.
3. Add vermouth and reduce by two-thirds.
4. Add tomato paste, lobster base, water and bay leaves.
5. Simmer until reduced by two-thirds.
6. Strain through fine chinois and place lobster stock back onto stove. Discard shells.
7. Bring to a boil; reduce to a simmer.
8. Stir in Mission® red corn tortillas until dissolved.
9. Add cream; reduce by one-third; place in holding pan. Add sherry and hold hot for service.
10. Pour bisque into serving bowl.
11. Sprinkle roasted corn over surface of bisque.
12. Place Mission® white corn tortilla strips in center of soup.
13. Place a dollop of crème fraiche in center of tortilla