



## 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