

Creamy Maine Lobster Bisque

Leek and Shallot Flan, Cognac Cream & Crispy Sweet Yellow Corn Beignets

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Bisque

Ingredients:

4 pounds crushed lobster bodies	½ bottle cognac
4 quarts heavy cream	1 can clam juice
1 white onion	1 ounce soy sauce
2 celery stalks	1 ounce fish sauce
1 carrot, peeled	4 ounces tomato paste
1 ounce garlic, chopped	4 fresh tomatoes, chopped
1 ounce shallots, chopped	5 ounces blended oil
1 sprig thyme	1 fennel, chopped
1 sprig tarragon	2 bay leaves
½ bottle white wine	1 sprig tarragon

Directions:

Sweat the onions, celery and carrots in the blended oil with the shallots and garlic until they are tender. Then add the split lobster bodies and caramelize, followed by the tomato paste, tomatoes and herbs. Flambé with the cognac or brandy and flame. Then add the white wine, clam juice, thyme, bay leaves, tarragon, and heavy cream and simmer the soup until it is a semi thick puree. Then pass soup through a chinois.

Yellow Corn Beignets

Ingredients:

1 cup corn
½ red pepper, diced
1 ounce chives
1 shallot diced

Directions:

Sauté the corn, shallot, and peppers in butter and fold in the chives. Then cool down and put aside until served.

Leek Flan

Ingredients:

2 ounces leeks, chopped
1½ eggs
1½ egg yolks
2 shallots, minced
1 ounce heavy cream
½ quart whole milk
½ quart spinach puree

Directions:

Sauté the shallots and leeks together and deglaze with white wine. Then reduce until the mixture is dry and add the cream and milk. Next add the spinach puree, eggs and egg yolks. Puree the mixture and strain through chinois. Then place in rubber nonstick silicone baking mats, spray with pan spray and cook in oven at 250° F for 10 minutes or until set. Then remove from the baking mats and reserve for serving.

Pate Au Choux

Ingredients:

½ cup lobster stock
2 ounces butter
½ tablespoon sugar
2 teaspoons all purpose flour
1 cup eggs

Directions:

Combine the lobster stock, butter, sugar and salt and bring to high heat. Add the flour at once, and stir rapidly until the dough pulls away from the sides. Slowly add the eggs one at a time until mixed thoroughly. Then place the corn mixture into the pate choux. Make fritters with 2 tablespoons and drop in a 325° F deep fryer until crispy. Drain on paper towels.

Yield: 6 Servings

Recipe courtesy of Celebrity Cruises