

Lobster Bisque

Rich and creamy French lobster bisque recipe with step-by-step instructions. Perfect for special occasions with authentic flavors and techniques.

20 min

PREP

45 min

COOK

1h 5min

TOTAL

4

SERVINGS

Medium

DIFFICULTY

Lobster Bisque

Ingredients

- 2 lobster tail
- 4 cup chicken broth
- 1 onion
- 2 celery stick
- 2 clove garlic
- 1 cup brandy
- 1 cup white wine
- 1 cup heavy cream
- 2 tbsp tomato paste
- 2 tbsp butter
- 2 tbsp olive oil
- 1 tsp paprika
- 1 bay leaf
- 1 tsp salt
- 1 tsp black pepper

Instructions

- 1 Prepare the lobster**

Steam 2 whole lobsters in a large pot with 2 inches of boiling water for 8-10 minutes until shells turn bright red. Remove and let cool for 10 minutes until safe to handle.
- 2 Extract all meat from lobster shells, including claws and tail.** Dice the meat into ½-inch pieces and refrigerate. Reserve all shells, breaking them into smaller pieces with a heavy knife or kitchen shears.
- 3 Make the lobster stock**

Heat a large heavy-bottomed pot over medium-high heat. Add reserved lobster shells and cook for 3-4 minutes, stirring frequently, until shells are fragrant and lightly toasted.
- 4 Add 4 cups water to the pot and bring to a boil.** Reduce heat to medium-low and simmer for 20 minutes. Strain the stock through a fine-mesh sieve, pressing shells to extract liquid. Discard shells and reserve 3 cups of stock.

- 5 **Build the aromatic base**
Dice 1 onion and 2 celery stalks into ¼-inch pieces. Mince 2 garlic cloves. Heat 2 tablespoons butter in the same pot over medium heat until foaming.
- 6 Add diced onion and celery to the melted butter. Cook for 5-6 minutes, stirring occasionally, until vegetables are soft and translucent but not browned.
- 7 Add minced garlic and cook for 1 minute until fragrant. Stir in 2 tablespoons tomato paste and cook for 2 minutes, stirring constantly, until paste deepens in color.
- 8 **Add liquids and seasonings**
Pour in 1 cup dry white wine and simmer for 3 minutes to cook off alcohol. Add reserved lobster stock, 1 cup heavy cream, 1 teaspoon paprika, and 1 teaspoon dried thyme.
- 9 Bring mixture to a gentle simmer and cook for 15 minutes, stirring occasionally, until slightly thickened. Do not let it boil vigorously or the cream may curdle.
- 10 **Finish and serve**
Reduce heat to low and stir in diced lobster meat. Cook for 2-3 minutes until heated through. Season with salt and pepper to taste. Serve immediately in warmed bowls.

Tips

Shell Stock Secret: Save lobster shells in the freezer until you have enough to make a rich seafood stock. Roast them first for deeper flavor, then simmer with aromatics for 1-2 hours.

Strain for Smoothness: For the silkiest texture, strain the bisque through a fine-mesh sieve or cheesecloth after blending. This removes any remaining shell fragments or vegetable pieces.

Temperature Control: When adding cream, remove the pot from heat first or keep temperature very low to prevent curdling. Stir constantly while incorporating the cream.

Cognac Enhancement: A splash of good cognac or brandy adds authentic French flavor and complexity. Add it after sautéing vegetables and let alcohol cook off for 2-3 minutes.

Make-Ahead Strategy: Prepare the bisque base without cream up to 2 days ahead. Add cream just before serving to maintain optimal texture and freshness.

Proper Blending: When using an immersion blender with hot soup, keep it fully submerged and start on low speed to prevent splattering. Tilt the pot if needed for better blending angle.

Garnish Like a Pro: A small swirl of cream, few drops of cognac, or sprinkle of fresh tarragon elevates presentation and adds aromatic appeal to each bowl.