



## Thai Style Lobster Bisque

<b>Yield:</b>	1 gallon		
<b>Servings/Size:</b>	21 (6 oz ) servings		
<b>Prep Time:</b>	5 minutes	<b>Cook Time:</b>	20 minutes
<b>Cost:</b>	High end	<b>Difficulty:</b>	Easy



**Description:** Twist on a popular soup featuring MINOR'S® Bases.

Ingredients		Weight / Metric		Measure
	Water	96 fl oz		3 qt
	MINOR'S Lobster Base	2 oz	54 g	3 Tbsp
	MINOR'S Thai-Style Red Curry RTU Sauce	8 oz	226 g	1 cup
	MINOR'S Dry Roux	8 oz	230 g	1-2/3 cup
	Water	20 fl oz		2-1/2 cup
	Skim milk	24 fl oz		3 cups
	MINOR'S Culinary Cream	4 oz	117 g	1/2 cup

### Procedure

1.	Over medium high heat, whisk MINOR'S Lobster Base into water until dissolved. Add MINOR'S Thai-Style Red Curry Sauce and bring to a simmer.
2.	Combine water and MINOR'S Dry Roux into a slurry and whisk into the simmering broth. Bring soup to a boil, and reduce to a simmer.
3.	Combine milk and MINOR'S Culinary Cream and whisk into the bisque until completely dissolved. Strain through fine strainer and serve.

**SERVING SUGGESTIONS:** Garnish with lobster.

At a minimum, the cooking and handling instructions set forth in the Food Code of the U.S. Public Health Service of the Food and Drug Administration, Department of Health and Human Services, Should be reviewed and followed with respect to your preparation of this recipe.

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