



**PAPER & FOOD SERVICE, INC.**

# Roasted Chestnut Soup with Lobster

**Ingredients** **Yield: 12 Servings**

- 3 ea. 1 1/2 pound live lobster
- 6 c. Whole milk
- 4 c. Chicken stock
- 1 ea. Bay leaf
- 6 ea. Fresh thyme, sprigs
- 4 ea. Fresh parsley, sprigs
- 2 # Chestnuts, whole roasted jar
- 1/2 c. Madeira wine
- 2 Tlb. Butter
- As needed: Fresh chives, minced, as garnish
- t.t. Salt
- t.t. Black pepper, café

**Preparation Instructions:**

1. Cook lobsters in pot of boiling salted water until shell turns bright red and meat is opaque in center, approximately 8-10 minutes. Drain and transfer lobsters to large bowl; cool. Working over the same bowl to catch juices, twist off claws. Cut off tail and remove meat from shells. Reserve shells, scrape out green tomalley and discard. Cut meat into 1/2 in pieces; cover and chill.
2. Bring milk, stock, bay leaf, thyme, parsley and lobster shells with any accumulated juices to simmer in heavy saucepan. Cover and simmer for approximately 8 minutes. Strain into large bowl. Wash saucepan and return strained liquid. Add chestnuts and bring to boil. Reduce heat and simmer uncovered until chestnuts are tender, stirring occasionally. Remove from heat and working in batches, puree soup in food processor or blender.
3. Bring soup back to a simmer and stir in Maderia wine. If soup is thick, you may thin with additional stock. Continue to stir until heated through. Taste and season with salt and pepper.
4. Melt butter in small saute pan over medium heat. Add lobster meat and cook until heated through.
5. To serve ladle soup into heated bowls. Top with lobster meat and garnish with chives. Serve immediately.

Ingredients		Maines Product Code #	Amount	
Live Lobster, 1 1/2 pound	Fresh	O95009	3 ea.	
Milk, whole	Crowley	O94200	6 c.	
Chicken base	Culinary Secrets	234301	4 c.	
Bay leaf	Culinary Secrets	345115	1 ea.	
Fresh thyme	Fresh	O97302	6 ea.	
Fresh parsley	Fresh	O97531	4 ea.	
Chestnuts, whole roasted jar	Rema Foods	623124	2 #	
Madeira wine	N/A	N/A	1/2 c.	
Butter	Grassland	000110	2 Tlb.	
Fresh Chives	Fresh	O97252	As needed	
Salt	Katy's Kitchen	340620	t.t.	
Black pepper, café	Culinary Secrets	345631	t.t.	