

This is a great way to use up left over lobster shells. The addition of Icewine puts a fantastic local twist on a classic soup while adding complimentary sweetness and depth.

SUGGESTED PAIRINGS

Jackson-Triggs
Vidal Icewine



Lobster Bisque

Serves 4

4 lobster heads and empty shells
1 large onion, chopped
2 carrots, chopped
2 celery stalks, chopped
30ml olive oil
1 bunch of parsley
1 bunch of thyme
1 bay leaf
45ml tomato paste
200ml Vidal Icewine
2 liters fish or lobster stock
500ml 35% cream

Crush lobster shells with a mallet or rolling pin. In a soup or stock pot at medium-high heat, add the oil and cook the vegetables until lightly browned. Add in the shells and cook for an additional 5 minutes. Stir in the Icewine, tomato paste and herbs. Bring to a boil for 3 minutes. Add the stock and simmer for 40 minutes. Strain off through a colander and press on the shells to extract all the juices and flavours. Next, pass through a fine mesh sieve into a clean sauce pan. Boil and reduce the stock by one third. Add in the cream and boil for 5 minutes further. Season to taste with salt and pepper.