

Lobster Bisque Minis With Flaky Butter Crust



Ingredients:



Soup:

- 1 pound lobster meat (4 tails)
- 1/2 cup reserved lobster water
- 1 1/2 cups seafood stock
- 2 cups onion, chopped
- 4 tablespoons [Hiland Dairy Salted Butter](#)

- 3 tablespoons all-purpose flour
- 1/2 teaspoon salt
- 1/4 – 1/2 teaspoon ground cayenne pepper (depending on how spicy you like it)
- 1/4 teaspoon pepper
- 1/4 teaspoon garlic powder
- 1/4 teaspoon parsley
- 1 tablespoon Worcestershire sauce
- 3 tablespoons tomato paste
- 1 cup [Hiland Dairy Milk](#)
- 1 cup [Hiland Dairy Heavy Whipping Cream](#)

Crust:

- Premade pie crust dough
- 2 tablespoons [Hiland Dairy Unsalted Butter](#), cubed

Directions:

Preheat oven to 375 F.

Boil lobster tails in salted water for 6 to 7 minutes. Shells should be red, and the meat should appear white.



Using tongs, remove lobster tails from the water. Set aside to cool.

Reserve 1/2 cup of the lobster water and discard the rest.

Add the lobster water to a frying pan and sauté onions until soft, about 8 minutes. Do not drain the water.



Once cool to the touch, remove the meat from the lobster tails and chop into chunks.



Melt the salted butter in a stockpot.

Add the flour, and whisk until a paste forms.



Pour in the seafood stock and stir until thickened.



Add the onions, spices, Worcestershire sauce and tomato paste.



Blend together and simmer on low for 10 minutes, stirring occasionally.

Whisk in the milk and whipping cream. Simmer for 5 minutes, stirring frequently.



Add the lobster meat to the bisque.



Simmer on low for an additional 5 minutes.

Press butter cubes into the premade dough.



Roll out on a clean, floured work surface.



Cut pieces of dough large enough to completely cover the tops of ramekins.

Ladle the bisque into the ramekins.



Top the ramekins with the dough pieces, lightly pressing down to seal the sides.

Add decorative dough features and cut slits into the tops to allow steam to escape.



Place ramekins onto an aluminum-lined baking sheet and bake for 35 minutes, or until crusts are golden brown.