



Creamy Lobster Bisque Recipe

A Pot Full of Memories

My first taste of lobster bisque was by the sea. My grandad made it in a big, old pot. The smell of the ocean and thyme filled our little cottage. I still smile thinking about it.

This recipe is my own version of his. It feels fancy, but it's really just good, simple food. It warms you from the inside out. That's why this matters. Good food is a warm hug for your soul.

Let's Start with the Veggies

First, we soften the shallot, carrots, and celery. This is called a mirepoix. But I just call it the flavor base. It makes your whole kitchen smell amazing.

You cook them slow and gentle. You are not in a rush. Let them get sweet and soft. This step builds the soup's deepest flavors. What's your favorite kitchen smell? Mine is garlic and thyme in butter.

The Magic of Blending

After you add the broth and tomato paste, it's time for the fun part. You get to blend it all up. I use my immersion blender. It turns the chunky vegetables into a smooth, velvety soup.

Fun fact: The word "bisque" means a smooth, creamy soup. It is usually made from shellfish. See? You learn something new in the kitchen every day. Do you prefer smooth or chunky soups?

Adding the Good Stuff

Now comes the cream and lobster. The cream makes it so rich. The lobster turns a lovely pink color when it cooks. It only takes a few minutes.

I once used frozen langostinos because that's all I had. It turned out wonderfully. That's why this matters. Cooking is about using what you have. It's your story in a pot.

Time to Eat

Ladle the hot bisque into bowls. Don't forget the sprinkle of fresh chives on top. They add a little pop of color and fresh flavor. It makes it look so pretty.

This soup is perfect with a piece of crusty bread. You can dip it right in. What is your favorite thing to dip in soup? I'd love for you to share your

bowl with me in the comments.



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Ingredients:

Ingredient	Amount	Notes
unsalted butter	1 tablespoon	
extra virgin olive oil	1 tablespoon	
shallot	1	coarsely chopped
carrot	1/2 cup	coarsely chopped
celery	1/2 cup	coarsely chopped
fresh garlic	2-3 cloves	
fresh thyme leaves	2 teaspoons	
dry white wine	1 cup	
low sodium chicken broth or seafood stock	3 cups	
smoked paprika	1 teaspoon	
tomato paste	3 tablespoons	
heavy cream	2 cups	
lobster tails	4 small	coarsely chopped or 2 cups frozen langostinos
sherry	1/3 cup	
coarse kosher salt	1 teaspoon	
ground white pepper	1/2 teaspoon	
chives	1 tablespoon	chopped, for garnish

A Pot of Cozy Memories

My grandson calls this my “fancy soup.” I just call it delicious. It reminds me of summers by the sea. The smell of thyme and garlic fills the whole

house. It feels like a warm hug from the inside.

See also [Chili Mac Recipe](#)

Making bisque is easier than you think. You just need a little patience. Let those vegetables get soft and sweet. That is the secret to a great flavor. I still laugh at my first time. I chopped everything too big!

Step 1: Melt your butter and oil in a big pot. Toss in your chopped shallot, carrot, and celery. Let them dance in the pan for about ten minutes. Stir them now and then so they don't stick. Then add the garlic and thyme. Doesn't that smell amazing?

Step 2: Now, pour in the white wine. It will sizzle and steam. That sound means you're doing it right. This lifts all the tasty bits from the bottom. Add the broth, paprika, and tomato paste. Let it bubble gently for five minutes.

Step 3: Time to make it smooth. Use your immersion blender right in the pot. Be careful, it's hot. (My hard-learned tip: If you use a regular blender, let the soup cool a bit first. A hot lid can pop right off. What a mess that was!) Once smooth, stir in the heavy cream.

Step 4: Gently stir in your lobster meat. Add the sherry, salt, and pepper too. Let it all cook for just a few more minutes. You will know it's done when the meat turns white. **What's your favorite soup for a chilly day? Share below!**

Cook Time: 30 mins

Total Time: 35 mins

Yield: 8 servings

Category: Dinner, Soup

Let's Mix It Up!

This soup is wonderful as it is. But you can play with the recipe too. It's fun to make it your own. Here are a few ideas I've tried over the years.

The Cozy Chicken Swap Use chopped, cooked chicken instead of lobster. It makes a lovely creamy chicken soup. Perfect for using up leftovers.

The Garden Veggie Twist Skip the meat altogether. Add a cup of sweet corn and some diced potatoes. It becomes a rich and hearty vegetable bisque.

The Spicy Kick Add a pinch of cayenne pepper with the paprika. It gives the soup a little warm tingle. My husband loves it this way.

See also - Wedding Gift Spaghetti Sauce Recipe

Which one would you try first? Comment below!

The Perfect Bowl

Ladle your bisque into warm bowls. This little step makes a big difference. A cold bowl cools soup too fast. I just pop mine in the microwave for a minute.

Top it with those fresh chives. They add a pop of color and fresh taste. A warm, crusty bread is a must for dipping. It's the best part, in my opinion. A simple green salad on the side is lovely too.

For a drink, a crisp glass of the same white wine you cooked with is nice. For a non-alcoholic treat, try sparkling apple cider. Its sweet bubbles are a nice contrast to the creamy soup. **Which would you**



choose tonight?



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Keeping Your Bisque Cozy for Later

Let's talk about storing this lovely soup. Your bisque will be happy in the fridge for three days. Just pop it in a sealed container. For the freezer, use a sturdy freezer bag. It will keep for two months that way.

I once reheated it too fast. The cream got a little grumpy and separated. Now I always warm it gently on the stove. Stir it often over low heat. This keeps it silky smooth.

This soup is perfect for batch cooking. Making a double batch saves you time later. A ready-made meal is a gift to your future self. It makes busy days feel simpler and more special.

Have you ever tried storing it this way? Share below!

Simple Fixes for Common Soup Troubles

Is your bisque a bit too thin? Let it simmer a little longer. The extra heat helps it thicken up nicely. You can also add a spoonful of tomato paste.

I remember when I first used an immersion blender. I splashed soup everywhere! Now I always tilt the pot slightly. This simple trick prevents messy kitchen walls.

Worried about the lobster being tough? Do not cook it for too long. Just a few minutes in the hot soup is enough. Overcooking makes it rubbery. Getting the texture right makes the meal feel truly special.

Knowing these little fixes builds your cooking confidence. You learn that small mistakes are easy to fix. This makes cooking more fun and less

scary.

Which of these problems have you run into before?

Your Bisque Questions Answered

Q: Can I make this gluten-free?

A: Yes, it is naturally gluten-free. Just check your broth labels to be sure.

See also Roasted Fall Vegetable Salad

Q: How far ahead can I make it?

A: You can make the base two days ahead. Add the lobster when you reheat it.

Q: What can I use instead of sherry?

A: A little extra broth works just fine. You will still have a delicious soup.

Q: Can I double the recipe?

A: Of course! Use your biggest pot for a double batch.

Q: Is the white wine necessary?

A: It adds a lovely flavor. But you can skip it if you prefer. *A fun fact: the wine cooks off, leaving only its taste behind.*

Which tip will you try first?

Until Next Time, My Dear

I hope you love making this bisque as much as I do. It always feels like a special treat. Sharing good food is one of life's great joys.

I would be so thrilled to see your creation. Your kitchen adventures make me smile. **Have you tried this recipe? Tag us on Pinterest!**

Happy cooking!

—Elowen Thorn.

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Creamy Lobster Bisque Recipe

Author: Elowen Thorn

Cooking Method: [Stovetop](#)

Cuisine: [American](#)



Courses: [Lunch](#) [Main](#)

Difficulty: **Beginner**

Prep time: **5 minutes**

Cook time: **30 minutes**

Rest time:

Total time: **35 minutes**



Servings: **8 servings**

Calories:**500 kcal**

Best Season: **Summer**

Description

No bake chocolate oatmeal cookie bars mix chewy oats and rich

chocolate for a quick and easy homemade treat. You can make them fast with pantry staples and chill them in the fridge—no oven needed.

Ingredients

- 1 tablespoon unsalted butter
- 1 tablespoon extra virgin olive oil
- 1 shallot (, coarsely chopped)
- ½ cup carrot (, coarsely chopped)
- ½ cup celery (, coarsely chopped)
- 2-3 cloves fresh garlic
- 2 teaspoons fresh thyme leaves
- 1 cup dry white wine
- 3 cups low sodium chicken broth or seafood stock
- 1 teaspoon smoked paprika
- 3 tablespoons tomato paste
- 2 cups heavy cream
- 4 small lobster tails (, coarsely chopped or 2 cups frozen langostinos)
- ⅓ cup sherry
- 1 teaspoon coarse kosher salt
- ½ teaspoon ground white pepper
- 1 tablespoon chives (, chopped, for garnish)

Instructions

1. In a large pot or Dutch oven, heat the butter and olive oil over medium-low heat. Add the shallot, carrots and celery, sauteing for 10 minutes, stirring occasionally. Add the garlic and thyme, sauteing for an additional 2 minutes.
2. Deglaze the pan with the white wine, then pour in the broth/stock,

paprika and tomato paste. Bring to a low simmer for 5 minutes to reduce.

3. Using an immersion blender, blend until smooth, then add the heavy cream, reducing the heat to low. Alternately, transfer the liquid to a blender or food processor and then back to the cooking vessel.
4. Stir in the lobster or langostino meat, sherry, salt and pepper. Continue to simmer for 3-4 minutes or until the meat is opaque and cooked.
5. Ladle into bowl and garnish with chopped chives.
6. If you've tried this recipe, come back and let us know how it was in the comments or star ratings!

Keywords:Lobster, Bisque, Seafood, Soup