

## Lobster Butter

Description:

Serving Size: 6 KG

Categories:

Cost Per KG	
\$	6.04

Amount	Measure	Ingredient	Preparation Method	Product No.
5.000	kg	Lobster bodies	cold, cubed	20-100015834
5.000	kg	Butter		20-100001601
0.050	kg	Garlic	minced	20-100000869
0.050	kg	Basil		20-100000876
0.050	kg	Fennel	chopped	20-100000816
0.050	kg	Thyme	chopped	20-100000886
0.050	kg	Shallots	chopped	20-100000864
0.050	kg	Tarragon	chopped	20-100000881
0.005	kg	Bay leaves		20-100001270
0.050	kg	Tomato paste		20-100001217
0.220	kg	Lemon		20-100000771

### Method of Preparation:

- Put the butter in a large pan until it boils. Add the lobster shell until it becomes red and crispy.
- Add the garlic, basil, fennel, thyme, shallots, tarragon, bay leaves and tomato paste
- Cook slowly for 1 hour. Strain, cool completely
- Beat in a food mixer until it becomes fluffy and doubles in size, add the lemon juice.
- Form into a cylinder