



Lobster with Fennel Sauce

Submitted by
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Julia's Kitchen
Napa, CA

Serve with Schramsberg Blanc de Noirs

Serves Ten

Lobster:

10 lobsters

Sauté until cooked through.

Stock:

3 fennel bulbs, rough chop

1 bunch celery, rough chop

3 yellow onions, rough chop

5 garlic cloves, rough chop

In large pot, place all ingredients, cover with water and reduce liquid by half.

Add heavy cream and reduce by one third.

Strain out solids and set aside.

Sauce:

2 fennel bulbs, rough chop

2 yellow onions, rough chop

1/3 bunch celery, rough chop

6 carrots, peeled and rough chop

2 heaping Tbsp. tomato paste

2 cups brandy

1/2 Pernod

Sweat vegetables in small amount of oil. Add tomato paste. Deglaze pan with brandy. Bring to simmer, blend with reserved stock. Strain and serve over sautéed lobsters.