

# Lobster Florentine Soup

*From Don Giles, Banquet Chef, Toronto Marriott  
Eaton Centre Hotel, Toronto, Ontario, Canada*

## Ingredients:

1 lb. lobster meat, diced to 1" cubes  
or smaller  
8 oz. mushrooms, sliced  
5 oz. spinach, chopped  
1 tsp. canola oil  
1 tsp. garlic, minced  
2 oz. shallots, chopped  
2 oz. oregano, chopped  
1 tsp. Cajun spice  
1/2 cup clam juice  
1 cup sherry

1/4 cup tabasco sauce  
8 oz. lobster stock  
16 oz. (35%) cream  
1.5 qt. half and half cream  
salt and pepper to taste  
1/2 lb. butter  
1 cup flour

**To Prepare:** Saute' garlic, shallots, mushrooms, oregano in canola oil. Add clam juice, lobster stock, sherry. Next, add Cajun spice and tabasco,

(over)

then lobster meat. Slowly add roux, bringing soup to consistency required; it should stick to spoon. Add half and half and then 35% cream. Season to taste with salt and pepper. Add spinach to soup a few min. before serving. Garnish with chopped parsley, chives, paprika, dill sprigs, gold fish crackers, or a sprinkle of chopped lobster meat and spinach. Serves 8-10.

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