



Inauguration Lunch Shellfish Stew

NIBBLEDISH CONTRIBUTOR

Ingredients

2 cups lobster stock

2 lobster tails

12 shrimp

1/2 pound bay scallops

1/4 cup diced celery

1/4 cup diced carrot

1/4 cup diced potato

1/4 cup minced leek

1 cup dry white wine

2 cups heavy cream

Salt and white pepper or cayenne to taste

Instructions

After our new president is sworn in today, his first official lunch will be served in the Statuary Hall in the Capitol. The menu was published in the New York Times last week. It will start with this Shellfish stew, followed by duck and pheasant with wild rice and

whipped sweet potatoes, and apple cake. I recreated the stew in celebration.

Poach the vegetables and fish separately.

Reduce the poaching liquid by half, add the wine and continue reducing until it reaches sauce consistency.

Add the fish and vegetables to the cream sauce and taste for seasoning.

Ladel the stew into oven proof crocks and top with puff pastry and seal.

Eggwash the the pastry and bake at 375 degrees for 25 to 30 minutes until it is puffed and browned.