



Bistro Lunch



Lobster & Seafood Bisque with Sour Cream of Fresh Chives

Prep Time
1 mins

Cook Time
5 mins

Total Time
6 mins

Ingredients

2 cans of Lobster & Seafood Bisque
Sour Cream
Chives (finely chopped)

Directions:

1. Empty contents Lobster & Seafood Bisque Soup into a saucepan. Heat, stirring often. Once the soup reaches desired temperature remove, and place into serving bowls.
2. Garnish with sour cream and fresh chives.



Grilled Cheese Sandwich with Shaved Black Forest Ham

Prep Time
5 mins

Cook Time
5 mins

Total Time
10 mins

Ingredients

2 teaspoons butter
1 slice Cheddar cheese
1 slice Muenster cheese

1 slice Provolone cheese
Shaved Black Forest Ham
2 slices rye bread

Directions:

1. Preheat your oven's broiler.
2. Butter one side of each slice of bread, and place butter side down on a baking sheet. Place cheese slices on top of each piece of bread.
3. Broil until cheese soft. Add desired amount of shaved Black Forest Ham. Continue to broil.
4. Once the cheese is bubbly and slightly brown. Remove from the oven, and press the two pieces of bread together meat to cheese.



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Lemony Mousse Cups

Prep Time
12 mins

Cook Time
15 mins

Total Time
27 mins

Ingredients

4 - 5 large, pretty lemons (to be hollowed out and filled)	3 tsp grated lemon zest
2 whole eggs	4 Tbsp butter
7 egg yolks	2 cups heavy whipping cream
1 1/8 cups sugar	2 Tbsp sugar
3/4 cup freshly squeezed lemon juice	1 tsp vanilla

Directions:

Prepare the lemon cups:

1. Wash your lemons and cut off the top third to half of the lemon (not the stem end).
2. Carefully hollow out each lemon using a grapefruit knife or a small paring knife (be careful not to puncture the bottom). Cut just inside the rind (between the rind and the flesh).
3. Remove juice and flesh (save for the juice you'll need for the lemon cream mousse).
4. Cut a small slice off the bottom of the lemon shells (being careful not to cut through to the inside of the lemon) so they sit straight and not fall over when placed on a plate. Adjust your cut so the shell sits straight.
5. Refrigerate the shells while you make the lemon cream mousse.

Make the Lemon Cream Mousse:

1. In a medium bowl over a pot of simmering water, whisk 2 whole eggs, 7 egg yolks and 1 1/8 cups sugar.
2. Add lemon juice and lemon zest and whisk for about 15 minutes, until the mixture thickens to a pudding consistency. To prevent the mixture from overheating, be sure to keep the water just at a simmer. You can take the bowl off the water occasionally while whisking, but return it again.
3. Remove bowl from heat and pot and add the 4 Tbsp butter.
4. At this point, you can strain the lemon cream mixture before proceeding if you want a more refined mousse. I like the slightly rough texture of the lemon zest. Straining the mixture should definitely be done if it developed any clumps while cooking.
5. Let mixture cool in the fridge (cover with plastic wrap to prevent a skin from forming). It must be cold to move to the next step.
6. In a large bowl, beat the whipping cream for a minute or two on medium to high speed. Add 2 Tbsp sugar and 1 tsp vanilla to the whipping cream and continue to beat on high until it's thick and fluffy. Don't overbeat or it will turn to butter and have a clumpy consistency.
7. Refrigerate the whipped cream until ready to use.
8. Place the lemon cream in a larger bowl (a standing mixer is ideal for this, but a hand held would work well, too), and beat until smooth.
9. Using a spatula, fold in the cold whipped cream. Blend well and gently, but don't over mix.
10. Fill the Lemon Cups:
11. Fill a pastry bag fitted with a medium to large star tip with the lemon cream mousse.
12. Take the lemon cups from the refrigerator and arrange nicely on a serving plate or individual plates.
13. Pipe the lemon cream mousse into the lemon cups.
14. Refrigerate until ready to serve
15. Garnish with a sprig of basil, a small fresh flower, zest of lemon, or a slice of strawberry

