



# Lobster Pot Pie

*Pairs perfectly with our  
2016 Aubade*

## Ingredients:

- 1 tbs olive oil
- 1 med carrot, trimmed and cut into 1/2" pieces
- 2 celery ribs cut into 1/2" pieces
- 1 med white onion cut into 1/2" pieces
- 1 med fennel bulb, cored and cut into 1/2" pieces
- 2 cloves of garlic
- 1 tbs tomato paste
- 2 cups La Vie Dansante Wine's 2016 Aubade
- 3 cups water or preferably lobster broth
- 2 lg potatoes, peeled and cut into 1/2" pieces
- 3 cups of corn kernels, fresh if possible, frozen if not
- 1 cup of peas, fresh if possible, frozen if not
- 1 tbs fresh chopped tarragon
- 1 tbs fresh chopped basil
- Kosher salt
- Ground white pepper
- 2 cups heavy cream
- 10 to 12 oz cooked lobster meat
- 1 sheet of defrosted puff pastry dough
- 1 large egg for brushing

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## **Preparation:**

- Heat the oil in a medium saucepan over medium heat. Once the oil begins to shimmer add the carrot, celery, onion, fennel, and garlic. Stir to coat and cook for about 8 minutes or until the mixture begins to brown. Clear a small space in the center of the pan and add the tomato paste. Cook for a minute or two then add the wine and stir to incorporate the ingredients, scraping up any brown bits from the bottom of the pan.
- Cook until the liquid is reduced by half then stir in the water or lobster broth, the potatoes, and the corn. Cook for at least 20 minutes or until the liquid is reduced by half and the potatoes are barely tender. Add the tarragon and basil and season with salt and pepper to taste.
- Stir in the cream and simmer for 15 minutes or until the liquid is again reduced by half, then stir in the lobster meat. Remove from the heat.
- Preheat the oven to 400 degrees. Using cooking spray, lightly grease the rims of four 6" ramekins or similar sized soup bowls and place on a rimmed baking sheet. Cut the puff pastry to fit the ramekins or bowls, overlapping the edges slightly.
- Pour the Pot Pie mixture equally into the bowls and cover with the puff pastry. Combine the egg and 1/4 cup of water to create an egg-wash. Brush the tops of the puff pastry with the wash and discard any remainder. Using a sharp knife, cut several slits into the tops of the puff pastry to allow steam to escape. Bake for 7 to 10 minutes, until golden brown. Let the pies rest several minutes before serving.