

# Lobster Pie | Inauguration of the President

## Served at the Inaugural Luncheon, 2001

### Ingredients

- 4 each live lobsters
- 2 each medium leeks, the white cut into 1/4 inch disc and lightly blanched in vegetable broth
- 4 ounces white mushrooms, cut into quarters and sautéed in butter
- 2 ounces celery root, peeled, quarter-inch dice
- 2 each shallots, finely chopped
- 1/2 teaspoon thyme, chopped
- 1/2 ounce chive, snipped
- 1 teaspoon italian parsley, chopped
- 1 each juice of one lemon
- 1 each lemon, cut into 8 wedges
- anchovy paste, to taste
- 1 teaspoon English mustard
- 1 1/2 cups heavy cream
- 1/4 cup dry sack sherry
- 1/4 cup white wine
- 1/4 cup Noilly Prat
- 1 ounce olive oil
- 1 teaspoon flour
- 1 ounce butter, unsalted
- vegetable broth from root vegetable recipe
- 12 each lemon leaves
- 1/2 ounce brandy
- 1 ounce carrot, quarter-inch diced

### Preparation

1. To stun the lobsters, place in a pot of salted rapidly boiling water for three to four minutes. Remove and place in iced water.
2. Remove the lobster meat from the tail (cut into log pieces), claws and knuckles. Retain the tomalley from the head and discard the gills and head sac. Chop the shell down into 1/2" pieces.
3. Strain the tomalley cores and refrigerate.
4. In a thick-bottomed pot, heat the olive oil. Add the shallots and carrots and sauté lightly for three to four minutes.

5. Add the chopped shells, sauté two minutes. Flambé with brandy.
6. Dust contents with flour and cook for two to three minutes.
7. Add the remaining alcohol and reduce by half its volume. Lightly season with salt and white pepper.
8. Add enough vegetable broth to form a sauce consistency. Simmer for five minutes.
9. Add the heavy cream and again simmer until liquid is a sauce consistency.
10. Combine the tomato, mustard, anchovy and half of the lemon juice together. Add mixture to the cream sauce. Simmer for only five to seven minutes.
11. Strain the sauce, adjust the seasoning and add the chive, parsley and celery root. Cover and keep warm
12. In a large sauté pan, melt the butter gently and add all the lobster meat to it. Reheat for four minutes.
13. In each of the gratin dishes, place three leek disc, some of the mushroom, and two lobster claws. Place in a medium oven for two minutes.
14. Meanwhile cover the reheated lobster meat with the sauce and slowly bring up to temperature.
15. Remove the gratin dishes from the oven and take the claws out of the dishes. Cover the leek and mushroom with the lobster and sauce. Place one of the pre-baked pastry rings (with a one inch circle cut from the center) on each gratin and garnish with two claws.

## Additional Information

- **Course:**
- **Servings:** 4 servings

Since 1901, the Joint Congressional Committee on Inaugural Ceremonies has been responsible for the planning and execution of the swearing-in ceremonies and the luncheon for the Inauguration of the President of the United States at the U.S. Capitol.