



White Wine Court Bouillon

Ingredients:

4 cups	Dry White Wine
4 cups	Water
1 – 2 tsp	Pickling Spice
2 halves	Fresh Meyer Lemon
½	Medium Red Onion, peeled and sliced
3	Fresh Bay Leaves
10	Black Peppercorns

Directions for Court Bouillon:

Combine all ingredients in non-reactive saucepan; bring to boil; cool slightly. Reserve in refrigerator if not using immediately.

Poaching Technique with Bouillon:

Place lobster in non-reactive saucepan; add enough court bouillon to cover. Set saucepan over medium heat; bring to simmer; reduce heat and poach until lobster is just done; cool. Transfer lobsters to platter; cover; reserve in refrigerator. Strain court bouillon through china cap; discard solids; reserve.

Directions for Court Bouillon Reduction:

Place 1 cup court bouillon in non-reactive saucepan over medium heat; cook to reduce by 75% - do not over reduce – it will get bitter; cool; reserve.

