

Lobster Strudel

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1 package phyllo leaves
1 carton (8 ounce) cream
cheese
1 cup sour cream
1 teaspoon salt
1 teaspoon pepper
1 egg
1 tablespoon chopped
chives
1 tablespoon chopped dill
1 pound mushrooms
1 pound cooked lobster
meat
3 tablespoons butter,
melted
HOLLANDAISE SAUCE
3 egg yolks
2 tablespoons lemon juice
pinch salt
pinch pepper
1 stick butter, melted and
warm

Preheat the oven to 375 degrees.

In a bowl, cream the cream cheese and beat in the sour cream. Add the salt and pepper and egg.

Cut the lobster into large pieces and blend with the cheese mixture. Add the chives and dill.

Slice the mushrooms and saute' in three tablespoons of butter.

Butter a shallow baking dish that can be used for serving.

Place a sheet of phyllo on the bottom of the dish. Butter the bottom and sides by brushing with melted butter. Use three more leaves; repeat the procedure. Cover with the mushroom mixture and then the lobster mixture. Place four more layers of leaves, each layer buttered, on top. trim.

Bake for 35 minutes.

Make the Hollandaise Sauce: In a blender jar, place the egg yolks, lemon juice, salt and pepper. Cut the butter into pieces and heat to foaming hot in a small saucepan. Cover the blender jar and blend the yolk mixture at top speed for 2 seconds. Uncover and stir, while blending; start pouring the hot butter in a thin stream. The sauce should appear thick by the time 2/3 of the butter has been added. Don't add sediment from the butter.

Serve with Hollandaise sauce.

*This is a Cordon Bleu
recipe.*

Per Serving (excluding unknown items): 3242 Calories; 280g Fat (76.8% calories from fat); 143g Protein; 48g Carbohydrate; 6g Dietary Fiber; 1875mg Cholesterol; 6063mg Sodium. Exchanges: 0 Grain(Starch); 17 1/2 Lean Meat; 4 1/2 Vegetable; 0 Fruit; 1/2 Non-Fat Milk; 52 1/2 Fat.