Lobster Pot Pie

4 tablespoons butter

1 onion, chopped

3 stalks celery, chopped

2 tablespoons flour

2 cups lobster meat, steamed and cut into chunks

½ cup sweet corn kernels

½ cup potatoes, peeled, diced and pre-cooked

½ teaspoon salt

Pepper to taste

1 ½ cups stock

1/8 cup sherry

1 egg plus 1 tablespoon of water beaten together for egg wash

Two sheets puff pastry dough

Melt butter in skillet over low heat. Saute onion and celery until tender.

Season with salt and pepper.

Add flour and stir until pasty.

Stir in broth and sherry.

Add potatoes and corn.

Add lobster.

Cook filling until thickened. Remove from heat and spoon into individual dishes.

Cut pastry dough into circles that fit the top of the dishes.

Place pastry circles on top of pot pie mixture. Brush with egg wash.

Bake 20 minutes at 400.