

Shrimp Bisque

Show:Jan 9th

Ingredients :Makes 4 quarts

1/4 lb Shrimp shells (preferably uncooked but cooked is still ok)
1 small Onions, minced
3 Tbls Butter, unsalted
1 clove Garlic, minced
1 tsp Paprika
1 1/2 Tbls Tomato Paste
4 oz Brandy
3 qts Fish Stock or Fish Veloute**
1 1/2 cups Heavy Cream, hot
1 lb Shrimp, peeled and de-veined
3 oz Sherry
1/2 tsp Worcestershire
1/4 tsp Tabasco sauces
Salt and pepper to taste
**Veloute is stock thickened with a butter and flour roux to the consistency of thick cream.
2 1/2 cups Heavy Cream, warmed

Procedure:

Sauté 1/4 lb shrimp shells and 1 small onion in 3 Tbls butter, add 1 clove chopped garlic. Add 1 tsp paprika and 1 1/2 Tbls tomato paste and slightly caramelize. Add 4 oz brandy and deglaze. Add 3 qts fish Veloute and simmer for 45 minutes, strain and discard shrimp shells. Dice 1 lb shrimp, sauté separately and add to the soup. Add 3 oz sherry.

Season with 1/2 tsp Worcestershire and 1/4 tsp Tabasco sauce. Add salt and pepper to taste.

Strain through a chinois, pressing well to extract the liquid. Puree the solids and return them to the pot, add 2 1/2 cups hot heavy cream. If necessary you can reincorporate the liquid until the proper consistency is achieved. Strain through a fine sieve.

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