



CRAWFISH BISQUE

QimiQ BENEFITS

- Quick and easy preparation
- No additional binding necessary
- Smooth and creamy consistency in seconds
- Reduces skin formation
- Acid stable and does not curdle



25



easy

INGREDIENTS FOR 10 PORTIONS

470 g	QimiQ Cream Base
100 g	Crayfish shells
80 g	Carrots, finely diced
90 g	Celery, finely diced
80 g	Fennel, finely diced
140 g	Tomato paste
110 g	Onion(s), finely chopped
300 ml	Dry white wine
100 ml	Noilly Prat/Vermouth dry
520 ml	Fish stock
7 g	Garlic, squeezed
3	Thyme sprig(s)
2	Bay leaves
454 g	Crayfish

METHOD

1. Fry the shells until red, add the carrots and continue to fry until the carrots turn golden brown. Add the celery, fennel, tomato and onions and continue to cook for a few minutes.
2. Douse with the white wine and Noilly Prat (or Vermouth) and simmer. Add the fish stock and seasoning, bring to the boil and simmer for approx. 10 minutes or until the vegetables are tender.
3. Remove the bay leaves. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved.
4. Strain the bisque, add the crawfish meat (put some to one side for garnishing) and blend smooth with a stick blender.
5. Season to taste and serve hot garnished with crawfish, fennel sprigs and diced pepper.