



# SHRIMP CHORIZO BISQUE

WESTERN EUROPEAN

## ROADMAP

1. Peel shrimp, put shells & tails in a large pot & stir together all stock ingredients. Simmer on medium heat for 25 minutes.
2. Dice shrimp into small chunks.
3. In a large pot, over medium-low heat, melt butter, flour, salt & pepper together until it resembles sand - 1 minute. Add Sherry or Brandy & whisk together until emulsified.
4. Taste stock for seasoning & adjust if needed. Strain solids & add stock to the pot. Whisk together to combine.



SERVINGS  
6 - 8



ACTIVE TIME  
30 MIN



TOTAL COOK TIME  
1 HOUR

## INGREDIENTS

1 lb. Raw/Defrosted easy peel shrimp – keep shells for stock.

### SHRIMP STOCK:

Shrimp Shells

3 C. Clam juice

3 C. Water

1 small onion - small dice

1 carrot - small dice

1 celery stock - small dice

## REMAINING INGREDIENTS

1/4 lb. Spanish Chorizo - small dice

4 Tbsp. Butter

4 Tbsp. Flour

1/2 C. Dry Sherry or Brandy

Pinch of Salt & Pepper

1 1/2 C. Half & Half

1/2 tsp. Old Bay

2 Tbsp. Tomato paste

1 large garlic clove - grated or minced

1 tsp. Salt

1/2 tsp. Black pepper

Pinch of Cayenne

Optional : For extra drama add peeled shrimps on top

5. Over low heat, toss in shrimp & half & half. Using an immersion blender, blend until somewhat smooth. You want the texture of shrimp to be present. We're not looking for a savory smoothie.

6. Chop Chorizo into tiny chunks for topping bowls.

**NOTE:** You can sear Chorizo in a nonstick skillet over high heat if you'd like it crispier.

This is not your standard Bisque.

That's what makes it uniquely delicious!