



Shrimp Bisque and Brandy Cream

SERVES 4

PREP TIME 20 Min

COOK TIME 15 Min

Ingredients

1 1/2 pounds jumbo shrimp (about 30 shrimp)
3 tablespoons extra-virgin olive oil
1/2 cup unsalted butter
3 stalks celery, cut into 2-inch pieces
2 leeks, trimmed, halved lengthwise, and rinsed well
2 carrots, cut into 2-inch pieces
3 sprigs fresh thyme
2 strips orange zest
1 bay leaf
2 tablespoons tomato paste
1/4 cup brandy
3 tablespoons all-purpose flour
4 cups heavy whipping cream
Kosher salt, as needed to taste
Freshly ground black pepper, as needed, to taste
Brandy Cream, recipe below
Finely grated orange zest, for garnish
Finely chopped fresh chives, for garnish

Directions

Peel and devein shrimp; reserving shells. Heat olive oil and butter in a large pot over medium heat. Add shrimp shells, celery, leeks, carrots, thyme, orange zest, bay leaf, and tomato paste. Cook, stirring occasionally, until shrimp shells are red and vegetables are soft, about 10 minutes.

Remove pot from heat and add brandy. Using a long kitchen match ignite brandy and let burn until the flame subsides. Return pot to medium heat; stir in flour and cook 2 minutes, stirring occasionally. Add enough water to cover and using a wooden spoon scrape any brown bits from the bottom. Add cream and bring to a boil, reduce to a simmer, and cook over low heat until reduced and thickened, about 30 to 45 minutes. Strain into a clean pot; season to taste with salt and pepper.

Chop the shrimp into 1/4-inch pieces. Bring the strained bisque to a simmer; add shrimp and cook 3 minutes or until opaque and cooked through. Divide soup into 4 warmed soup bowls; garnish with Brandy Cream (recipe below), orange zest and chives.

Brandy Cream

Makes about 3 cups

2 cups heavy whipping cream, chilled

1 tablespoon brandy

In the bowl of an electric mixer using the whip attachment beat cream on high speed until thickened, about 30 seconds. Add brandy and mix until stiff peaks form, about 30 seconds.