



Bisque of Crayfish



Ingredients (10 portions)

Amount	Measure	Name
56.82	ml	Oil, Sunflower
113.64	g	Shallots
136.36	g	Crayfish
34.09	g	Tomato puree
2.27	cl	Alcohol, Cherry Brandy
5.68	cl	Wine, white
2.27	l	KNORR Clear Fish Bouillon
113.64	g	Tomatoes
2.27	g	Herb, tarragon fresh
22.73	ml	KNORR MEADOWLAND Culinary Double
85.23	g	KNORR White Roux
5.68	ml	KNORR Concentrated Finishing Bouillon Shellfish



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Preparation

Advance preparation.

Warm the serving bowls.

1. Prepare the crayfish and chop the shallots.
2. Make up the fish bouillon by whisking in 25g paste to 1 ltr of boiling water.
3. Place the oil in a saute pan, bring to a medium heat. Saute the chopped shallots and diced crayfish. Add the tomatoe paste and flame with the brandy, add the wine and fish bouillon, tomato concasse and tarragon, bring to the boil and simmer for 15 minutes.
4. Thicken lightly with the KNORR White Roux Granules to desired consistency.
5. Add a drop or two of KNORR Shellfish Finishing Bouillon and serve as required garnished with a little chopped crayfish.

Handy hint

Prawns can be used as an alternative to crayfish.