

## BROWN SHRIMP BISQUE



### INGREDIENTS FOR FOUR PEOPLE:

900 gr	unpeeled brown shrimps	280 gr	tomato purée
1	large fennel	6 ts	flour
2	shallots	1.5L	fish stock
4 ts	olive oil	200 gr	peeled brown shrimps
2 ts	fennel seed	some	fresh dill or chives
2 glasses	white dry wine or cognac	250 mL	full cream milk

\*2 stock cubes per liter

For more shrimp recipes, go to  
[www.klaaspuul.com](http://www.klaaspuul.com)

# BROWN SHRIMP BISQUE

**PUULS**  
Shrimps of the World

- 👤 4 people
- 🕒 40 minutes
- 🍴 moderate

As the name says, the North Sea Shrimp is caught close to home. Thanks to the salty, slightly sweet taste, we can say it's one of the most delicious kinds of shrimp. In Holland we call it the 'Dutch Shrimp'. Still aboard the fishing vessel, the shrimps are immediately sifted, cooked and cooled.

## PREPARATION:

Chop the fennel into blocks and finely chop the shallots. Put the fennel, shallots and fennel seeds into a saucepan together with the olive oil and bake it until they get brown and emit a nice smell (about 5 minutes).

Add the white wine and stir well. Add in the tomato purée and flour and properly mix all ingredients. Bake everything for 3 minutes. Add the fish stock one ladle at the time. Add the meat from the shrimps and gently bring it to a boil, then boil it for another 15 minutes on a low heat.

Put the soup in a blender and grind everything to a fine pulp. Pour the soup from the blender through a fine sieve. Use a spoon to press the last fluid from the remaining pulp. Throw the pulp away. What remains in the pan is a delicious bisque made of brown shrimp.

## PRESENTATION:

Divide the peeled brown shrimps across the cups and pour the bisque over it. Whisk the full cream milk until it becomes a cappuccino foam and put a bit of milk foam on the bisque, garnish it with some freshly chopped chives and some drops of olive oil.