

Crayfish Bisque

Ingredients:

4 tb Butter, unsalted
2 lb Crayfish - cooked, cleaned, shelled
1 Onion -- chopped fine
2 Garlic cloves - chopped
1 Fennel sprig - (optional)
1 small Pepper, hot -left whole
4 c Water
1 c Coconut milk
2 Egg yolks
Salt -- to taste

Preparation:

Heat butter in heavy saucepan and add crayfish, onion and garlic. Saute over medium heat until the crayfish have changed color, about 5 minutes. Add the fennel, hot pepper and water. Cover and cook at a medium simmer for 30 minutes. Remove and discard the fennel and the hot pepper. Remove the crayfish and puree in an electric blender with 3-6 tablespoons of the stock.

Return the pureed crayfish to the saucepan. Add the coconut milk and heat through. Beat the egg yolks into a half cup of the soup then stir into the saucepan: Cook over low heat, stirring constantly, until the soup is lightly thickened.

For a more flavorful stock, the crayfish shells may be simmered in the water before beginning the recipe.

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