

## SHRIMP BISQUE

Serving 4

### **INGREDIENTS:**

**300 g shell-on shrimp**  
**2 tablespoons unsalted butter**  
**2 medium yellow onions, large dice**  
**2 medium carrots, peeled and large dice**  
**2 medium celery stalks, large dice**  
**2 garlic cloves**  
**salt**  
**freshly ground black pepper**  
**2 tablespoons tomato paste**  
**5 fresh thyme sprigs**  
**2 medium bay leaves**  
**1 l water**  
**5 cl cognac**  
**25 cl heavy cream**  
**1/4 teaspoon cayenne pepper**

### **PREPARATIONS:**

1. Coarsely chop shrimps, onions, carrots and celery and garlic.
2. Place 1 tablespoon of the butter in a large saucepan over medium heat. When the foaming subsides, add shrimps, onions, carrots, celery, garlic and season with salt and pepper. Cook, stirring occasionally, until onions are just tender and shells are pink but not browned, about 5 minutes.
3. Increase heat to medium high and add tomato paste, thyme, and bay leaves; stir until vegetables are coated in tomato paste. Add water, stir to combine, and bring to a boil. Reduce heat to low and keep at a lively simmer until broth has a shrimp flavor, about 30 minutes. Blend everything with a mixer. Strain through a fine mesh strainer.
4. Return it to the stove over low heat.
5. Slowly whisk in Cognac and bring to a boil. Add cream, cayenne. Simmer until flavors have melded. Season with salt and freshly ground black pepper, if desired.