

Endeavour Prawn Bisque

Chef: Craig Squire – Red Ochre Grill, Cairns

“Why waste all those prawn shells when you can enjoy a beautiful bisque. Normally a cold climate soup, this tropical interpretation will fit in with our hot weather. For extra flourish serve in a ½ coconut and retain a few prawn tails from the tian to garnish.”

YOU WILL NEED / INSTRUCTIONS:

- 1 small onion
- 1 stick celery
- 15g ginger
- 1 clove garlic
- 10 coriander stalks

Rough chop and sweat the above in olive oil in a heavy based soup pot

- Add about 20 prawn shells and heads

Crush all with mallet.

Add:

- 150ml white wine
- 50ml brandy
- 100g tomato paste

Bring back to boil.

Stir in thoroughly 1/4 cup flour or *rice flour for gluten free.

Add:

- 1litre fish stock or seasoned water.
- 50g sugar and season to taste.

Simmer for 20 minutes. Strain through fine sieve.

- Add 200ml of coconut milk.

Reheat and serve.

Enjoy with a buttery chardonnay and crusty bread..

Serves 4.