



BOSCH
Invented for life



Crayfish Bisque

Overview

Difficulty: Medium

Servings: 4

Preparation Time: 20 mins

Cooking Time: 70 mins

Ingredients

Crayfish Bisque:

- 1 carrot (peeled)
- 1 celery stick
- 1 medium onion
- 2 tablespoons of unsalted butter
- 100ml of dry white wine
- 1 bay leaf
- ½ teaspoon of saffron
- 2 sprigs fresh dill
- 1 sprig fresh thyme
- 1 tablespoon of long-grain white rice
- 1 tablespoon of tomato paste
- ¼ teaspoon of cayenne pepper
- Kosher salt and freshly ground black pepper
- 100ml of heavy cream
- 1 tablespoon of lemon juice

Crayfish broth:

- 1kg of medium crayfish (shells) appx. 4 pieces
- 12 pieces of medium prawn shells and heads
- 2 tablespoons of unsalted butter
- 1 bay leaf
- 600ml of chicken stock (or vegetable stock)

Crayfish:

- 1 tablespoon of butter
- 1 tablespoon of olive oil
- 4 pieces of crayfish meat

To Plate:

- 1 sprig of dill

Methods

1. Crayfish broth

- Deseal the crayfish and set aside the flesh. Divide the shells in 2 sections - heads and tails. Cut each section lengthwise.
- Melt 2 tablespoons of butter in a large heavy pot over medium-high heat; add crayfish, shrimp heads and shells, stir frequently for about 5 minutes until they begin to brown.
- Finely dice the prawns and remaining salmon fillet. Combine with water chestnuts and chill for 20 minutes.

2. Crayfish Bisque

- Chop carrot and celery with the SilentMixx mini chopper attachment until fine. Set aside. Repeat with onion and set aside.
- Melt 2 tablespoons of butter in a large pot over medium heat.
- Add chopped carrot, celery and onion, fry till soft for about 20 minutes.
- Add white wine and the crayfish broth prepared earlier with the remaining bay leaf, saffron, dill, thyme, rice, tomato paste and cayenne pepper.
- Simmer uncovered until flavours meld and rice is soft for about 20 minutes.
- Season with salt and pepper to taste.
- Remove crayfish shells, dill, thyme, and bay leaf, but leave the prawn heads and shells in the broth.
- Working in batches, purée bisque in SilentMixx blender jug until smooth.
- Sieve purée over a clean pot.
- Stir in cream and reheat bisque over medium heat.
- Add lemon juice and season to taste with salt, pepper, and more cayenne, if desired.

3. Crayfish

- Season crayfish meat with kosher salt and freshly ground pepper.
- Heat a large heavy-bottom skillet until very hot, add a tbsp of butter and olive oil.
- Sear the crayfish for about 1–1 1/2 minutes until opaque; they should feel slightly springy when pressed.

Product Used

The master liquidiser.

Space-saving and ideal for compact kitchen tops, blenders can chop, grate and grind but truly excel at preparation of fluids and creamy substances like soups, dips, smoothies and milkshakes.

