

BOSTON SEAFOOD BISQUE

This rich and creamy seafood bisque is a show-stopping addition to any menu. With its delicate balance of smoky spices, fresh seafood, and a touch of cream, it's a dish that elevates any dining experience. Perfect for showcasing local fish and sure to impress your customers.



PREP TIME
15 MIN



COOK TIME
25 MIN



SERVINGS
6



Ingredients

- 1 tbsp extra-virgin olive oil
- 1 tbsp unsalted butter
- 1 large onion, finely chopped
- 1 medium stalk celery, finely chopped
- 2 tbsp plain flour
- 1/2 tsp cayenne pepper
- 2 tsp smoked paprika
- 1 tbsp tomato paste
- 1L [Blenders Fish Bouillon](#)
- 250ml white wine
- 400g fresh prawns, shelled, tails on, deveined
- 1kg mixed seafood (e.g., white fish fillet, cubed, and mussels)
- 2-3 tsp lemon juice
- 100ml thin cream
- 1 tbsp chopped flat-leaf parsley
- Crusty bread, to serve

Allergens

Contains Gluten, Shellfish, Fish, Milk

Method

1. Heat olive oil in a large frying pan over medium heat. Add garlic, thyme, and smoked paprika, stirring until fragrant.
2. Stir in the sliced gluten-free chorizo and cook until it releases its oils. Add the sherry vinegar, allowing it to bubble for 1 minute.
3. Add the cherry tomatoes, roasted red peppers, spinach, and chickpeas. Dissolve the bouillon in 100ml of water and pour it into the pan.
4. Bring to a boil, then reduce the heat and simmer for 15 minutes, stirring occasionally, until the cherry tomatoes soften and the sauce thickens.
5. Season with salt and pepper to taste. Serve hot with sourdough bread for dipping.

