

Shrimp and Pancetta Bisque, Chickpea Croutons

Description:

Serving Size: 50 Servings

Categories: Soup - Hot

Cost Per Serving
\$ 1.76

Action	Date	Initials
Created	8/13/2012	CR
Revised:	12/1/2015	EA



Amount	Measure	Ingredient	Preparation Method	Product No.
2.2	kg	Shrimp, raw, shell-on, 31/40	3 per portion	20-100011134
2.000	lt	Shrimp stock or substitute lobster stock	see recipe	50-100000050
0.750	kg	Pancetta	chopped	20-100015422
0.25	kg	Butter		20-100001601
0.625	kg	Onions	peeled, chopped	20-100000835
0.625	kg	Leeks	peeled, chopped	20-100000820
0.500	kg	Celery	peeled, chopped	20-100000813
0.375	kg	Fennel	peeled, chopped	20-100000816
0.150	kg	Garlic	peeled, chopped	20-100000869
0.050	kg	Thyme, fresh	chopped	20-100000886
0.050	kg	Rosemary, fresh	chopped	20-100000879
0.050	kg	Tarragon leaves	chopped	20-100000881
0.003	kg	Bay leaves (4)		20-100001270
0.500	lt	Cognac		20-100001670
0.050	kg	Tomato paste		20-100001217
0.500	kg	Tomatoes, fresh	chopped	20-100000855
0.500	lt	White wine		20-100001689
7.000	lt	Shrimp stock or substitute lobster stock	see recipe	50-100000050
2.000	lt	Fish stock		50-100000013
1.000	lt	Heavy cream		20-100000581
0.1	kg	Beurre manie		50-100000006
0.100	kg	Chives	1.5 inch lengths	20-100000882
50	sv	Chick pea croutons salt & pepper to taste	see recipe	50-100000042

Method of Preparation:

Shrimp:

Peel and devein the shrimp, reserve the shells. Put the lobster stock on and heat to poaching temperature 165-180F (74-82C) and cook the shrimp gently for a few minutes until just cooked. Set aside.

Soup:

- Heat the butter in a large pot/kettle and start to render the pancetta
- Add in the onions, leeks, celery, fennel and reserved shrimp shells. Cook on a moderate heat until all is caramelized
- Deglaze with the brandy, add the tomatoes and tomato paste
- Add the white wine and reduce by 2/3rds.
- Add in the stocks and bring to the boil.
- Skim, reduce to a simmer. Cook for 45 minutes
- Puree, return to the stove, add cream
- Bring back to a simmer, correct consistency with beurre manie if necessary (if doing so, simmer for a further 30 minutes). Season to taste

Garnish:

- With 3 shrimp, chick pea croutons and chives