



Ginger Carrot Bisque

With Wild Shrimp, Mushrooms, and Scallions

Cook—Prep Time: 55

Serving: 4

INGREDIENTS

- Carrots — 1 lb., peeled and diced
- Grated fresh ginger — 1 Tbsp.
- Onion — 1 ea., medium, peeled and diced
- Vegetable oil — 1 Tbsp.
- Chicken stock — 3 cups
- Coconut milk — 1 cup
- Wild shrimps — 8 pieces, 16/20 size, poached
- Button mushrooms—1/5 lb., quartered and poached
- Scallions— 1 ea., sliced
- Salt— to taste
- Pepper to taste

INSTRUCTIONS

1. In a 6-quart pot, over medium-high heat, add vegetable oil, onion, carrots and ginger.
2. Stir often until onions, ginger and carrots are translucent. Add chicken stock, cover and bring to boil. Reduce heat and simmer until carrots are tender.
3. Remove from the heat and transfer to a blender. Do it in batches, then purée until smooth.
4. Return to the pot and add coconut milk. Bring to boil. Add salt and pepper to taste.
5. Ladle soup into 4 bowls. Garnish each soup with 2 pieces of poached wild shrimps, mushrooms and scallion.