

Roasted Mango Sweet Potato Bisque

by Chef Wallis Berry

Ingredients	Weight	Metric	Measure
Mangos, peeled and medium dice			1.5 qt.
White sweet potatoes, peeled and medium dice			1.5 qt.
Olive oil			2 Tbsp.
Onions, small dice			2.25 cup
Celery, small dice			1 cup
Leeks, chopped			1 cup
MINOR'S® ROASTED GARLIC FLAVOR CONCENTRATE			2 tsp.
Butter			2 Tbsp.
Water			2.5 qt.
MINOR'S® ANCHO FLAVOR CONCENTRATE			1 Tbsp.
MINOR'S® CHICKEN BASE			2 Tbsp.
MINOR'S® CHIPOTLE FLAVOR CONCENTRATE			1 tsp.
Rice wine vinegar			2 tsp.
Brown sugar			1/8 cup
Kosher salt			1 tsp.
Cayenne pepper			1/2 tsp.
Bay leaf			1 each

Procedure

1.	Toss mangos and sweet potatoes in olive oil and roast until done (about 25 minutes).
2.	Sauté onions, celery, leeks and MINOR'S® ROASTED GARLIC FLAVOR CONCENTRATE in butter over medium heat. Add mangos and sweet potatoes and stir.
3.	Add water, MINOR'S® ANCHO FLAVOR CONCENTRATE, MINOR'S® CHICKEN BASE, MINOR'S® CHIPOTLE FLAVOR CONCENTRATE, brown sugar and bay leaf. Simmer for 20-25 minutes.
4.	Remove bay leaf and add rice wine vinegar, salt and cayenne pepper. Puree until smooth, then strain.