Spicy bisque with rouille and Gruyère



Used Bresc products



Bresc Green & red chilli WOK 450g



Bresc Madras 450g



Bresc Spanish garlic Ajo de Andalucia 450g

Ingredients

4

- 1 lobster
- 1 carrot
- 150 g rouille
- 150 g Gruyère, grated
- 25 g Bresc Andalusian garlic puree
- 25 g tomato puree
- 20 g Bresc WOKchilli
- 20 g rice (round grain)
- 10 g Bresc Madras
- 10 g Bresc freshly chopped shallot
- 5 g cayenne pepper
- 1 l fish stock
- 2.5 dl white wine
- 0.5 dl brandy
- 2.5 dl cream
- 2 slice bread (wholegrain)
- 0.5 bunch parsley
- 0.5 bunch tarragon
- olive oil
- salt and pepper

Preparation method

Chop the lobster into coarse chunks. Heat the oil in a pan and fry the coarsely chopped lobster. Remove the leaves from the parsley and tarragon. Put them to one side for garnishing and use the stalks. After 10 minutes, add all the chopped vegetables, spices and tomato puree. Save a little of the garlic. Fry everything for another 10 minutes. Add the brandy and white wine. Add the stock and the rice. Bring it to the boil and remove the lobster. Remove the meat from the shell and put the shell back in the pan. Add the cream and allow the flavours to infuse for 2 hours (do not boil).

Dice the bread and marinate it in a little olive oil and garlic, then fry it until it is golden brown. Strain the soup, cut the lobster meat into small pieces and finely chop the herbs and shallot. Chop the shallot into very small pieces and fill the bowls with the garnish. Spoon a little rouille into them and then pour the soup over it. Garnish with a sprinkling of herbs, the croutons and the grated Gruyère.