

SHRIMP SOUP INSPIRED BY PRUDHOMME

Ingredients:

(serves 6-8)

- ½ cup unsalted butter
- ½ cup Potato starch (potato flour)
- 4 cups vegetable stock
- 2 ½ cups whipping cream
- 1 teaspoon white pepper
- 2 teaspoons salt
- 1 cup dry champagne
- 1 pound bay shrimp
- ½ cup green onions (green tails only, about 1 bunch), diced
- 4 ounces Camembert, room temperature



Directions:

In 3 quart saucepan, over medium heat, melt butter.
Add potato starch and stir. Heat 3 minutes.
Add vegetable stock and stir. Heat 3 minutes.
Add whipping cream and pepper and salt and stir. Heat 5 minutes. (Stir occasionally to prevent cream from boiling).

Remove from heat.

Add champagne (will bubble), shrimp and diced green onion tips.

Let stand 10 minutes and pour into 6 to 8 bowls.

Adorn with slivers of Camembert (rind removed).



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