

## Dungeness Crab Bisque

### Ingredients:

1/2 EA	Large Onion Diced
1/2 EA	Large Carrot Diced
2 EA	Celery Stalk Diced
2 EA	Leeks Diced (white only)
1 LB	Crab Shells
1 1/2 TBSP	Tomato Paste
1/2 TSP	Smoked Paprika
1 CUP	White Wine
1 TBSP	Minced Garlic
3L	Fish Stock
1 EA	Bay Leaf
1/4 LB	Butter
1/4 LB	Flour
1/2 CUP	Sherry
1/4 LB	Dungeness Crab Meat
4 TBSP	Crema Fraiche
2 TBSP	Tarragon or Chive
TT	Salt
TT	Pepper

### Method:

1. Sweat onion, carrot, celery, leek, garlic and crab shells
2. Add tomato paste and paprika and cook for a couple minutes
3. Add white wine, stock, and bay leaf
4. Simmer on low heat for 1 hour
5. Strain off solids
6. Cook butter and flour to form a roux
7. Whisk warm roux into warm broth
8. Bring to a boil on medium heat. Whisk to ensure there are no lumps
9. Season
10. Strain through fine strainer
11. Garnish with dungeness crab meat, crema fraiche and chive
12. Taste