Creamy Seafood Soup

Creamy batch soup with salmon, calamari, mussels, prawns and basa. Yield 14L.

Bowl and plate. Takeaway: soup and salad bowl.

Contains Shellfish - Molluscs - Fish - Gluten

INGREDIENTS

- 300g Butter
- 250ml Corn oil
- 300g Diced onion
- 300g Chopped garlic
- 7.5L Vegetable stock
- 2L Cream
- 1L Full-fat milk
- 180g Fish spice
- 30g Salt
- 0.75kg Roux
- 450g Diced salmon
- 450g Calamari tubes
- 450g Mussels
- 300g Prince prawns, deshelled
- 450g Diced basa fish

METHOD

1. In a large pot, melt the butter over low heat - do not boil.
2. Add the corn oil, garlic and onion and cook briefly in the butter.
3. Add the vegetable stock, roux, fish spice and salt and combine well.
4. Add cream and milk and bring slowly to the boil.
5. Add the seafood and simmer until cooked.
6. Remove from heat and immediately transfer to an ice bath so it cools within 4 hours. Label.
7. For faster cooling, split the batch into two stainless-steel containers.
8. Once the temperature reaches 5°C, transfer to a sealable container and store below 5°C.

GARNISH

- Parmesan cheese
- Basil sprig

EQUIPMENT

Boiling table
Whisk

NOTES

- Yield 14L.
- To prepare 0.75kg roux, mix 0.375kg flour with 0.375kg butter over low heat until thick.

WATCH THE METHOD

Creamy Seafood Soup - Method https://www.youtube.com/watch?v=0_qchMdSUNo