

YABBY BISQUE WITH LEMON MYRTLE & COCONUT FOAM

Serves approx 8

250g Yabby shells 20ml Peanut oil 10ml sesame oil 1-2 Red Chillis 15g garlic cloves	Roast in Thermomix for 15mins. @100 deg C on speed 1
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100g spring onions – sliced 100g carrots – sliced 100g celery – sliced 50g ginger – sliced 2 stalks lemon grass - sliced	Add and cook for 5 mins. @ 100 deg C on speed 2-3. When done blend on high speed for a few seconds to puree coarsely
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1 heaped dsp tomato paste 3-4 lemon myrtle leaves 2-3 kaffir lime leaves 25g coriander roots – chopped 15g basil leaves 1.2lt fish/chicken stock 25ml fish sauce 50g dark palm sugar 200ml coconut cream	Add and cook for 20 mins. @ 95 deg C on speed 1
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water 20g cornflour	Mix enough water into the cornflour to make a thin paste. Pour into soup while simmering. Remove and strain.
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<u>Coconut foam</u> 3-4 Lemon myrtle leaves 200ml Coconut cream 100ml Cream 1 leaf gelatine - softened	Infuse shredded L M leaves in cream. Dissolve soaked gelatine into the hot cream. Mix well into the coconut cream. Strain. Charge with gas and chill. Serve hot soup in tall elegant glasses topped with the cold foam and a Lemon Myrtle leaf.
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