



👉 PINCH OF LOVE 👉 BISQUE 👉 VALENTINE'S DAY / STARTER

Ingredients

(For 2 lovebirds)

- 250 g crab trimmings (available in the seafood aisle)
- 2 cooked crab claws
- 1 carrot
- 100 g celery root
- 2 shallots
- 1 citronella bulb
- 1 tbsp tomato concentrate
- 5 cl Cognac
- 5 dl fish stock
- 2 dl dry white wine
- 2 dl cream
- 1 pinch of Espelette pepper
- Salt and pepper
- 3 tbsp of olive oil

Preparation:

Peel the vegetables and chop them into large pieces.

Heat the oil in a stew pot and sauté the crab claws.

Add the shallots and vegetables, as well as the crushed citronella. Stir well.

Incorporate the tomato concentrate. Cook gently. Moisten with the Cognac and flambé.

Add the stock, white wine and 2 dl of water, and simmer for approximately twenty minutes. Remove from the heat.

Pass the liquid through a fine sieve, pressing well to extract all the juices.

Return to the heat. Incorporate the cream and Espelette pepper. Serve topped with a crab claw and perhaps a nest of crispy angel hair pasta.

Angel hair pasta, or kadayif, is available in Oriental food stores. It is very fine, fresh pasta. Soak it in liquid butter and bake for 15 minutes to make it irresistibly crispy.