



TOMATO BISQUE

Scampi Style Jumbo Shrimp, Roasted Eggplant, & Reggianno Parmesan

Serves 6

Ingredients:

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| 2- 28oz. Cans Of San Marzano Crushed Tomatoes | 1 Small/Medium Sweet Onion, Small Dice |
| 2 Tbsp. Elephant Garlic, Chopped (For Onion Sauté) | 4 Cups Chicken Stock |
| 2 Tbsp. Elephant Garlic, Chopped (For Scampi Shrimp) | 2 Cups Heavy Cream |
| 2 Cups Fresh Tomatoes Chopped | Salt & Pepper To Taste |
| 1 Small/Medium Eggplant, Small Diced About 1/2" Size | Approx. ¼ To 1/3 Cup Preferably Organic Or Raw Turbinado Sugar |
| ½ Cup Grated Parmesan Cheese (For Garnish) | 1 Bottle Beer (Any Preference) |
| 1 Bunch Fresh Mint, Chopped | 1 8 Oz. Stick Of Whole Butter, Unsalted |
| 1 Bunch Fresh Basil, Chopped | Cornstarch & Water For Thickening |
| 12 Jumbo Shrimp, Peeled And Deveined | |
| ¼ To ½ Cup Honey | |

Procedure:

1. Place A Small Amount Of Butter Into A Soup Stock Pot And Place On Medium/High Heat. Once Melted, Add Onions And Garlic And Cover With Lid, Lower Heat To Low/Medium And Allow To Sweat For Approx 5 Minutes/ Then Add Honey And Fresh Tomatoes And Allow It Caramelize (You Will See It Bubbling And Liquefying. For Approx. 2-4 Minutes Continually Stirring.
2. Add Crushed Tomatoes And Chicken Stock And Bring To Simmer For Approx 10 Minutes.
3. Then Add Heavy Cream And Allow To Simmer Another 5 To 20 Minutes.
4. Season With Salt And Pepper & Fresh Mint & Basil.
5. With Immersion Blender Or A Conventional Blender. Blend Soup Until Smooth And Then Pass Through Fine Sieve (Optional).
6. Garnish With Scampi Shrimp & Roasted Eggplant.

For Shrimp & Eggplant

1. In A Large Sauté Pan Sear Each Piece Of Shrimp Using Canola Oil Or Butter. Sear Each Side For Approx 15 Seconds Each Side And Remove To A Bowl For Later Use.
2. Add ½ The Butter, And Then The Elephant Garlic, Eggplant, And Sugar, Caramelization Will Begin And The Garlic And Eggplant Will Be Roasted. Once This Is Complete, Add A Couple Of Shots Of Beer, Allow To Reduce By ½ And Then Add Remaining Butter, And Finally Add The Shrimp And Allow To Cook For Approx 2-3 Minutes On Low Heat. Reserve Shrimp Along With The Grated Parmesan To Use As Garnish In Soup Bowl With Tomato Bisque.