

CREAMY OYSTER BISQUE

by Sally James

Serves 2



Soft and silky with a tang of brininess from the oysters, and a mellow richness from the Guinness, this soup is best enjoyed slowly savoring each mouthful, gazing into each other's eyes.

..... I N G R E D I E N T S

6		oysters, freshly shucked	1 1/2 C	diced peeled potato
1	T	grapeseed or olive oil	1	tsp fresh thyme
1/2		leek, white part only, diced	1/2 C	cream or milk
1		stalk celery, diced		freshly ground pepper to taste
1/4	C	Guinness or stout		Chervil or parsley for garnish
1/2	C	fish stock		

..... D I R E C T I O N S

Tip the liquid from the oysters, and set aside.

Heat the oil in a large saucepan and add the onion and celery. Cook over low heat until onion is transparent. Add the Guinness, stock, potato and thyme and cook until potatoes are soft and most of liquid is absorbed.

Transfer to a blender along with 2 or 3 oysters, milk and pepper, or use an immersion blender in the saucepan to puree until smooth.

Return the bisque to the saucepan, reheat gently and serve immediately with a few oysters placed on top of each dish. Garnish with fresh chervil and enjoy with a glass of Champagne.