

## *Prawns in creamed bisque with curried herbs*



The leeks, together with all the washed vegetables are finely diced. ½ teaspoonful of curry is added and the vegetables are sautéed in a table-spoonful of olive oil.

Blend 3 dl. of warm prawn or lobster bisque with a little salt and ½ dl. of double/whipping cream, and pour back into the saucepan. Bring the bisque to the boil and add salt and pepper to taste.

The sautéed vegetables are now arranged on a deep plate and the prawns (75 grams per person) are spread over the top.

Season with chopped chives.

Pour on the frothy bisque - and the dish is complete.