

Crab and Shrimp Seafood Bisque - Luxuriously Creamy, Rich, and Totally Irresistible

Why You'll Fall in Love with This Bisque



TIME
7 min

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INGREDIENTS

1 tbsp olive oil
1/2 cup onion, finely chopped
1/2 cup celery, finely chopped
1/2 cup carrot, finely chopped
2 garlic cloves, minced
2 tbsp tomato paste
1 tsp paprika
1/2 tsp cayenne pepper (optional for heat)
Salt and black pepper, to taste
1/2 cup all-purpose flour
4 cups seafood or chicken broth
1 cup heavy cream
1/2 lb cooked crab meat, shells removed
1/2 lb cooked shrimp, peeled, deveined, and chopped
2 tbsp sherry (optional, but highly recommended for depth)
Fresh herbs (like parsley or chives) for garnish

DIRECTIONS

- 1. SautØ the Aromatics:** I start by heating the olive oil in a large pot over medium heat. Then I sautØ the onion, celery, and carrot for about 5-7 minutes, stirring occasionally, until soft and aromatic.
- 2. Next, I add the minced garlic,** stirring for about 1 minute, just until fragrant-don't let it brown.
- 3. Build the Flavor Base:** I stir in the tomato paste, paprika, cayenne (if using), and a pinch of salt and pepper. Cooking the tomato paste for a couple of minutes deepens its flavor and adds color to the bisque.
- 4. Make the Roux:** Sprinkle in the flour, stirring constantly to coat the vegetables and create a roux. I let it cook for about 2-3 minutes-this step thickens the soup and gives it that creamy body.
- 5. Add Broth and Simmer:** Gradually, I pour in the seafood or chicken broth, whisking to prevent lumps. Once it's smooth, I bring it to a gentle simmer for about 10-15 minutes, stirring occasionally, until it thickens slightly.
- 6. Blend (Optional for Smoothness):** For a silky-smooth bisque, I use an immersion blender directly in the pot, or carefully transfer the soup to a blender in batches. I like to blend about half, so I still get some texture from the veggies.
- 7. Add Cream and Seafood:** Next, I stir in the heavy cream, cooked crab, and chopped shrimp. Let it warm through on low heat for 5-7 minutes-just enough to meld the flavors without overcooking the seafood.
- 8. If using, I pour in the sherry at this stage and stir.** It adds a hint of sweetness and rounds out the flavor

beautifully.

9. **Finish and Serve:** Once the bisque is creamy and steaming, I taste and adjust seasoning with a bit more salt or pepper if needed.
10. I ladle it into bowls and garnish with chopped fresh herbs-parsley and chives are perfect.

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