

Stuffed Seafood Soup Bread Bowl: Comfort in Every Bite

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OVEN
350°F

TIME
10-15 min

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INGREDIENTS

to create this comforting and impressive Stuffed Seafood Soup Bread Bowl:

For the Bread Bowls: 4 individual-sized round sourdough bread loaves (or other crusty round loaves) 2 tablespoons melted unsalted butter:

DIRECTIONS

1. Steps for the : Recipe
2. Let's create this comforting seafood masterpiece!
3. Prepare : Bread Bowls:
4. Preheat your oven to 350°F (175°C). Using a sharp serrated knife, cut a circle around the top of each bread loaf, about 1 inch from the edge, without cutting all the way through. Gently pull out the bread "lid" and scoop out the soft interior of each loaf, leaving about a 1-inch thick shell. Reserve the scooped-out bread and lids. Brush the inside and outside of the bread bowls and the bread lids with melted butter. Place them on a baking sheet. Bake for 10-15 minutes, or until lightly golden and toasted. Set aside.
5. SautØ Aromatics:
6. In a large : Dutch oven or deep pot, heat the olive oil and 1 tablespoon butter over medium heat. Add the diced onion, celery, and carrot. Cook for 8-10 minutes, stirring occasionally, until the vegetables are softened.
7. Add : Garlic & Spices:
8. Stir in the minced garlic, dried thyme, and smoked paprika (if using). Cook for 1 minute until fragrant.
9. Make : Roux:
10. Sprinkle the flour over the vegetables. Cook, stirring constantly, for 1-2 minutes to create a roux. This will thicken your soup.
11. Build : Broth Base:
12. Gradually whisk in the fish broth (or clam juice/vegetable broth) until smooth. Bring the mixture to a gentle simmer, whisking occasionally, and let it

cook for 5-7 minutes, until slightly thickened.

13. Add : Cream & Dairy:
14. Whisk in the half-and-half (or milk) and heavy cream. Bring the soup back to a gentle simmer (do not boil rapidly once dairy is added).
15. Cook : Seafood:
16. Add the shrimp, scallops, and cod (or other fish) to the simmering soup. Cook for 3-5 minutes, stirring gently, until the seafood is just cooked through and opaque. Be careful not to overcook the seafood, as it can become rubbery.
17. Finish : Soup:
18. Stir in half of the fresh chopped parsley. Season the soup with salt and freshly ground black pepper to taste.
19. Fill & : Serve:
20. Ladle the hot : Stuffed Seafood Soup into the prepared toasted bread bowls. Garnish with the remaining fresh chopped parsley. Serve immediately with the toasted bread lids on the side for dipping.

SWAPS & NOTES

Seafood: This recipe uses a mix of shrimp, scallops, and white fish for variety.

You can customize the seafood based on your preference and availability.

Clams, mussels, or even crab meat would be fantastic additions.

Ensure seafood is fresh or properly thawed.

TIPS FOR SUCCESS

Prep Your Bread First: Toasting the bread bowls lightly helps them stand up to the soup and adds flavor.

Don't Overcook Seafood: Seafood cooks very quickly.

Add it at the end and cook just until opaque.

Thoroughly Saut  Veggies: Cooking the mirepoix until softened and slightly sweet builds a strong flavor base.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/stuffed-seafood-soup-bread-bowl-comfort-in-every-bite/>