

## **Sweet Potato and Corn Bisque w/ Shrimp and Corn Relish**

- 6 ears corn cut off the cobb
- 2 large sweet potatoes peeled and chopped
- 1 large onion chopped
- 4 cups water
- 2# peeled and deveined shrimp
- 2 stalks lemongrass sliced
- 4 cloves chopped ginger
- 2 Tbsp fresh chopped ginger
- 1 tsp salt
- 2 Tbsp lobster or seafood base
- 1 tsp prepared red curry paste
- 1/2 tsp tobasco
- 6 scallions sliced
- 1/2 cup mirin
- 1/2 cup sesame oil
- 1 can coconut milk

### For Soup:

1. Sautee onions, garlic, ginger, lemongrass and onion in 2 Tbsp of sesame oil.
2. Add water, sweet potato, 3/4 of the corn and bring to a boil
3. Reduce soup to simmer and add base, curry, salt, tobasco and 1# of shrimp
4. Cook until potatoes are soft.
5. Puree soup and strain

### For Shrimp relish

1. Toss shrimp and remaining corn in 4 Tbsp sesame oil
2. Pre-heat oven to 350 and roast shrimp and corn until shrimp are just done 6-8 minutes
3. Chill shrimp and corn add mirin, scallions, salt and pepper and mix

### For soup assembly:

1. Ladle hot soup into bowls
2. Spoon relish into middle of soup
3. Drizzle coconut milk on top