

SHRIMP STOCK



Ingredients (yields 4 liters):

- 3 kg of shells and heads
- 2 medium diced carrots
- 2 medium diced leek stalks

- 2 medium diced onions
- 1 stalk of celery cut in medium cubes
- 3 medium-skinned seedless tomatoes without skin
- 100 g double concentrated tomato paste
- 250 g of tomato extract
- 2 cloves garlic without cut pistil and blades
- 6 liters of water
- 500 ml dry white wine
- 60 ml of brandy
- Olive oil to taste
- 1 sachet d`epicés (tied with parsley, thyme, bay leaves and peppercorns)

Preparation:

1. Wash shrimp heads and shells thoroughly.
2. Fry shrimp heads and shells in hot olive oil until reddish in color.
3. In the same pan sauté the vegetables and flambé with brandy.
4. Add the white wine and let it reduce.
5. Add the double concentrated tomato paste and mix well.
6. Add water, tomatoes and sachet d`èpices.
7. From boiling, cook over medium heat for 45 minutes.
8. Do not stir, do not salt, do not cover and skim the impurities when necessary.
9. After the end of cooking strain the stock.
10. Use or cool and label properly and bring to freezer.