

# Cream of Seafood Chowder

## Ingredients

Shrimp	Celery	Fresh milk
Cuttlefish	Carrots	Cream
Sea Bass	Potato	White wine
Mussels	Bacon	Flour
Onion	Bay leaf	Butter

## Seasoning

Fish stock  
Salt & pepper



## The Steps

Cut onions, celery, carrots and potatoes into bite-size cubes.

Heat pan with olive oil, add bay leaf.

Stir-fry onions, celery, carrots until half-cooked.

Add in bacon, potatoes and fish stock.

Simmer all ingredients till soft, put aside.

## The Soup Paste

Heat pan with butter, add flour to form soup paste.

Stir soup paste with fish stock to make puree. Put aside.

Heat sauce pan and pour the puree into it. Add white wine, stir briefly.

Pour shrimp, cuttlefish, sea bass, mussels and simmered ingredients into it.

Add cream & fresh milk. Stir briefly.

Garnish with tomato cubes.

Done!

