



## Shrimp Soup

Cooking time: 1 hour

### Ingredients :

- 15ml Olive Oil
- 1 Finely Chopped Onion
- 1 Diced Green Pepper
- 10ml Dried Anis
- Salt And Pepper
- 1 Pinch Ground Pepper
- 80g Rice
- 790ml Diced Tomatoes
- 1.5litre Chicken Broth
- 300g of Shrimps
- Parsley To Decorate

### Preparation :

Put all the ingredients except the shrimps in 6.6l *CromoTanium* pot. Cover and put on medium heat. When the temperature reaches 40°C, turn down the heat to medium/low and keep it until 80°C. Then add the shrimps.\*

\* **If shrimp are cooked:** wait some minutes then serve.

\* **If shrimp are not cooked:** keep cooking for 10 minutes.

Serve the soup in your tureen and decorate the soup with fresh parsley.