



Golden Oyster Bisque

A delicious recipe using your favourite fresh fish and products from the Dundarave Fish Market!

Serves: 6 people

Ready in: 30 minutes

Fresh Seafood



2 8-oz containers Fanny Bay oysters
1 cup clam juice

Ingredients

1 tbsp hot water
¼ tsp saffron threads
1 tsp butter
1 cup coarsely chopped red onion
1/8 tsp ground red pepper
1 cup coarsely chopped celery
¼ cup all-purpose flour
¼ tsp ground coriander seeds
3 cups milk
¼ cup chopped fresh parsley
¼ tsp salt

Instructions

1. Drain the oysters in a colander over a bowl, reserving the liquid.

2. Add enough clam juice to the oyster liquid to equal one cup and set aside. Reserve remaining clam juice for another use.
3. Coarsely chop oysters.
4. Combine water and saffron in a small bowl. Set aside.
5. Melt the butter in a large saucepan over medium heat. Add the onion and celery, cook for five minutes, stirring frequently.
6. Stir in flour and coriander; cook for 1 minute. Add the oyster liquid, saffron water and milk, stirring with a whisk.
7. Cook until thick (about 12 minutes), stirring frequently. Add the oysters, parsley, salt and pepper. Cook for 3 minutes or until edges of oysters curl.