



SHRIMP CHOWDER

WITH GRILLED BREAD



Ingredients

4 slices Fuwa Fuwa Premium Loaf
6 tbsp butter, softened, reserve 2 tablespoons
1 large onion, chopped
2 cloves garlic, minced
1 large red bell pepper, diced
1 large green bell pepper, diced
1 big stalk celery, sliced

1/4 cup all-purpose flour
5 cups shrimp broth
2 medium potatoes, cubed
Extra fruit slices
1/2 kilo medium shrimp, peeled and chopped, leave some whole
1 cup cooking cream
Salt and pepper to taste

Procedure

Spread a tablespoon of butter on each slice of Fuwa Fuwa bread.
Grill both sides on a grill pan, then slice each piece into rectangles. Set aside.

In a large pot, heat butter and saute onions until translucent.
Add garlic, bell peppers and celery. Cook for a few minutes. Stir in flour.
Slowly add broth while continuing to stir to prevent lumps. Bring to a boil and add potatoes.
Lower heat and allow to simmer until potatoes are tender.
Add shrimp and cream. Let it heat up just to cook the shrimp.
Season with salt and pepper. Ladle into bowls and serve with grilled bread.