



SIGNATURE BISQUE

You'll need a clear morning or afternoon to take on this signature bisque from chef Joseph Antonishek – but we can promise you it will be worth it! This is a true tour de force showcasing Joseph's superlative culinary talent. If you're not feeling like a Masterchef contestant may we recommend you come and try it direct from the man himself at Karma Kandara!

Salted cod, Spanish chorizo, tomato, fennel and tarragon, rouille, manchego & espelette crouton

FOR THE BISQUE

Prep Time
40 minutes

Cook Time
1 hour

Yields
10 portions

Ingredients

- 100ml. – Olive Oil
- 1ea. – Onion, yellow, large dice
- 1ea. – Leeks, washed, medium dice white only
- 2 stalks – Celery, medium dice
- 1ea. – Carrots, peeled, medium dice
- 2ea. – Fennel, fresh, medium dice
- 3ea. – Shallots, sliced
- 10ea. – Garlic Cloves
- 500 grams – Salt Cod, boneless not rinsed
- 500 grams – Spanish Chorizo, remove from skin
- 1T. – Smoked Paprika
- 1tsp. – Fennel Seeds
- 250 grams – Tomato Paste
- 1Kg – Whole Peeled Tomatoes, can, crushed
- 2 litres – Water
- 2ea. – Potatoes, peeled, large dice
- .5 bunch – Tarragon, picked fresh ½ bunch
- 1 litre – Cooking Cream
- 225 grams – Butter, cold cubed

Technique

- In a heavy bottom pot, warm the oil over medium heat and add the onions, celery, fennel, carrots, garlic and shallots- saute until translucent.
- Add the salted cod and chorizo, cook until the chorizo has slightly browned.
- Add the paprika and fennel seed, continue to cook until it becomes fragrant.
- Add the Tomato paste and cook for 3 minutes stirring the bottom of the pot constantly.
- Add the crushed canned tomatoes, water, potatoes and tarragon. Bring up to a simmer and reduce heat.
- Continue to cook for approximately 45minutes to an hour on low heat until the potatoes are cooked through.
- Remove from heat and let cool enough to be liquidised in a blender. Be careful if the soup is too hot it will fly out the top

of the blender. Play it safe and wait until the soup base is almost room temp-warm.

- Puree all of the ingredients together in a blender until smooth.
- If the base is too thick you can adjust the consistency with cold cream, however process on low speed to not “break” the cream.
- Once the soup has been pureed, pass through a small hole strainer pushing all the juice and flavor through the sieve. If blended properly, you should have very little soup base left in the strainer.
- Return the soup to the pot and add the remaining cream if need be to adjust the consistency.
- Season to taste with salt and white pepper. Be careful to go slowly on adding the salt as Salt.
- Cod is a major component of the soup and is already salty.
- Just before serving, melt the cold butter into the soup to give it a silky smooth texture.



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FOR THE ROUILLE

Prep Time
15 minutes

Yields
10 portions

Cook time:
1 minute

Ingredients

- 1T. – Water
- 1T. – White Wine Vinegar
- pinch – Saffron
- 3ea. – Sliced White Bread, crusts removed
- 3ea. – Garlic Cloves
- 2ea. – Egg Yolks, large
- ¼ tsp. – Espelette Chili Powder
- 120ml – Olive Oil
- to taste – Salt

Technique

- Combine the vinegar, water and saffron in a microwave safe bowl, heat for 1 minute until a very yellow liquid has developed from the saffron.
- Tear the white bread and place in a food processor.
- Pour the saffron water over the white bread to absorb.
- Add the egg yolks, garlic and chilli powder. Process to a paste.
- While the food processor is in

motion, slowly drizzle the olive oil in to emulsify.

- Turn off the processor and scrape down the sides of the bowl.
- Add a little bit of salt to taste and give the processor a few pulses to incorporate.
- Remove the rouille from the food processor and store in a covered container in the fridge until ready to use.

ESPELETTE CROUTONS

Prep Time
10 minutes

Cook Time
8-10 minutes

Yields
10 portions

Ingredients

- 1ea. – Nice Crunchy French Baguette
- 100ml. – Extra Virgin Olive Oil
- 2tsp. – Espelette Chili Powder
- 1T. – Parsley, chopped fine
- pinch – Salt
- to taste – Freshly ground black pepper
- 5ea. – Garlic Cloves

Technique

- Preheat your oven to 170 degrees Celsius.
- On an angle, remove the heels of the baguette. Slice into 10 equal portions about 3cm thick.
- Place on a parchment-lined baking pan and brush evenly with the extra virgin olive oil.
- Sprinkle, salt, espelette chilli, chopped parsley over the oiled baguette.
- Top with freshly ground black pepper and place in the oven to toast.

Approximately 8-10 minutes.

- Once the baguette slices are toasted on the outside Once the baguette slices are toasted on the outside.
- With a garlic clove, rub firmly into each slice of toasted baguette, the crunchy bread will absorb the garlic and oil from the garlic into the bread giving you a nice pungent garlic bread.
- Reserve on the side until ready to serve.



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TO ASSEMBLE THE BISQUE:

- Finished Bisque Base-hot.
- Rouille.
- Espelette Croutons.
- Manchego Cheese, grated coarse.
- Parsley, leaves, fried.

Gently pour the soup into warm serving dishes. Place the rouille in a ramekin on the side. Place the grated Manchego cheese on the side. Garnish with fried parsley leaves.

The idea behind this bisque is to dip the garlic croutons into the rouille, then the Manchego then into the bisque to experience the magic of many layers of flavors in this rich yet light Spanish inspired bisque. It's a perfect seaside warm up while dining at Le Club 22 with the winter winds from Australia cooling off the hot Bali day at the beach!

Le Club 22 Bisque pairs wonderfully with a dry Rose from Provence or even an oaky chardonnay from California as featured at our Caliwine-ications Season two wine dinner with Stags' Leap Napa Valley on August 6th 2022.