

Avery's Wine Bar
Chef Tim Bodell

Caramelized Fennel Bisque with Salami and a Mandarin Orange Gastrique

2 large fennel bulbs, julienned
1 shallot, sliced
3 T. clarified butter
1 quart vegetable stock
1 c. heavy whipping cream
1 small Yukon gold potato, peeled and diced
Salt and pepper to taste
Diced salami for garnish
Mandarin orange gastrique

Caramelize fennel and shallots in butter until golden brown over low heat. Add remaining ingredients and simmer until potatoes are tender. Puree in blender and serve immediately. Garnish with diced salami and gastrique.

For the gastrique:

½ c. fresh mandarin juice

Heat juice in small saucepot over low heat until thick and syrupy.