

Cream of Crab Soup

This Cream of Crab Soup is a decadent and rich dish, featuring chunks of fresh lump crab meat in a creamy base. Finished with a drizzle of truffle oil and freshly shaved Oregon truffles, this soup is a luxurious treat for any seafood lover.

PREP TIME: 15 minutes

1 lb fresh lump crab meat
1 med onion, chopped
2 cloves garlic, minced
4 C seafood stock (see notes)
1 C heavy cream
1/2 C whole milk
2 T butter
1 T olive oil

COOK TIME: 30 minutes

1 † dried thyme
1 † salt
1/2 † black pepper
1/4 C Formosa Oolong tea (brewed and cooled)
Truffle oil and freshly shaved Oregon truffles, for garnish

SAUTÉ THE AROMATICS: In a large pot, heat olive oil and butter over med heat. Add onion and garlic, sauté until translucent.

ADD THE STOCK AND CRAB: Add seafood stock, thyme, salt, and pepper. Bring to a boil, then reduce heat and simmer for 10 minutes. Add the crab meat and simmer for an additional 5 minutes.

BLEND THE SOUP: Use an immersion blender to blend the soup until smooth. Alternatively, transfer to a blender in batches.

SIMMER THE SOUP: Return the blended mixture to the pot. Add heavy cream, whole milk, and Formosa Oolong tea. Simmer for 10-15 minutes.

SERVE: Ladle the soup into bowls, drizzle with truffle oil, and top with freshly shaved Oregon truffles. Enjoy hot.

Notes on Seafood Stock:

HOMEMADE: To make seafood stock, use the shells from crab or shrimp. Sauté the shells in olive oil until pink and fragrant, then add water, aromatics (such as onion, garlic, celery, and carrot), and simmer for 30-45 minutes. Strain and use as needed.

STORE-BOUGHT: Seafood stock can be found in specialty grocery stores or online. Brands like Kitchen Basics and Better Than Bouillon offer seafood stock options.

SUBSTITUTES: If seafood stock is unavailable, a combination of clam juice and fish sauce can be used. Use 3 cups of clam juice and 1 cup of water with 1-2 tablespoons of fish sauce to achieve a similar flavor profile.