

Deniz Tara?? Çorbas?

New England tarz? kremali deniz tara?? çorbas? tarifi. Taze deniz taraklar?, patates ve baharatlarla haz?rlanan lezzetli ev yap?m? çorba.

15 min

HAZIRLIK

20 min

PI?IRME

35 min

TOPLAM

2

PORSIYON

Easy

ZORLUK

Deniz Tara?? Çorbas?

Malzemeler

- 5 lb clam
- 3 cup water
- 4 slice bacon
- 3 tbsp butter
- 1 onion
- 2 celery stick
- 1 clove garlic
- 1 tbsp flour
- 1 cup heavy cream
- 4 cup potato
- 1 tsp oregano
- 1 bay leaf
- 1 tsp salt
- 1 tsp black pepper

Yap?l???

- Cook the Scallops**

Place 5 pounds of scallops in a large pot with 3 cups of water. Cover and bring to a boil over high heat, then cook for 5 minutes until the shells begin to open.
- Remove the lid and continue cooking for 3-4 minutes more, stirring occasionally, until all shells have opened. Discard any scallops that remain closed.**
- Strain and Reserve Cooking Liquid**

Remove the pot from heat and strain the cooking liquid through a fine-mesh strainer lined with cheesecloth or coffee filter into a bowl, pressing the solids to extract as much liquid as possible. Reserve this scallop broth and set aside the cooked scallop meat, roughly chopping it into bite-sized pieces.
- Cook the Bacon**

In a large heavy-bottomed pot, cook 4 slices of bacon over medium heat for 6-8 minutes until crispy and golden brown. Remove bacon to a paper towel-lined plate and set aside, leaving 1-2 tablespoons of bacon fat in the pot.

- 5 **Build the Soup Base**
Add 3 tablespoons of butter to the bacon fat and melt over medium heat. Add 2 diced onions and cook for 4-5 minutes until softened and translucent, stirring occasionally.
- 6 Add 1 minced garlic clove and cook for 30 seconds until fragrant. Sprinkle in 1 tablespoon of flour and cook for 1-2 minutes, stirring constantly, until the flour is lightly golden and no raw flour smell remains.
- 7 **Add Liquids and Seasonings**
Gradually whisk in the reserved scallop broth, 1 cup of heavy cream, and 4 cups of milk, whisking constantly to prevent lumps. Add 1 teaspoon each of salt, pepper, and dried thyme, along with 1 bay leaf.
- 8 **Simmer the Soup**
Bring the mixture to a gentle simmer over medium heat, then reduce heat to low and cook for 10-12 minutes, stirring occasionally, until the soup has thickened slightly and coats the back of a spoon.
- 9 **Finish and Serve**
Add the chopped scallop meat to the soup and cook for 2-3 minutes until heated through. Remove the bay leaf and taste for seasoning, adjusting salt and pepper as needed. If the soup is too thick, thin with additional milk or reserved scallop broth.
- 10 Ladle the soup into bowls and garnish with the crispy bacon pieces. Serve immediately with crusty bread or crackers.

?puçlar?

Deniz taraklar?n? sat?n al?rken kabuklar?n?n s?k?ca kapalı oldu?undan emin olun. Aç?k olanlar? hafifçe vurdu?unuzda kapan?yorsa tazedir.

Çorban?n daha yo?un k?vam alması için patateslerden birkaç?n? çatal?n?zla ezin, bu do?al koyula?t?r?c? görevi görecektir.

Past?rmay? k?zarttıktan sonra ortaya ç?kan ya?? atmay?n, sebzeleri bu ya?da soteleyerek ekstra lezzet kat?n.

Çorbay? kaynatmaktan kaç?n?n, sadece hafif fokurdat?n. Yüksek sıcaklık süt?n kesilmesine neden olabilir.

Deniz tara?? suyunu süzerken kahve filtresi kullan?n, bu ?ekilde kum ve di?er partiküller tamamen temizlenir.

Çorbaya kereviz yapra?? da ekleyebilirsiniz, ekstra aroma ve renk katkıları sa?lar.

Servis etmeden önce çorbay? 5-10 dakika dinlendirin, böylece lezzetler birbirine kar??r ve daha homojen bir tat elde edersiniz.

Daha hafif bir versiyon için kreman?n yar?s?n? süt ile de?i?tirebilir, kalori miktar?n? azaltabilirsiniz.