



**Warm Vichyssoise with Shrimp and Ham Recipe**  
**Olea Restaurant**  
**Executive Chef and Owner Manuel Romero**

**Recipe Ingredients:**

- 4 trimmed and chopped leeks
- 3 peeled and cubed Idaho potatoes
- 3 tablespoons butter
- 4 chopped garlic cloves
- 1/2 cup heavy cream
- 5 cups chicken broth
- 10 large raw shrimp, peeled and deveined
- 1/4 cup olive oil
- Salt
- 1 sliced chopped prosciutto

**Recipe Instructions:**

1. Melt butter in a large pot.
2. Add 2 chopped garlic cloves, potatoes and leeks.
3. Stir until softened, add chicken broth and simmer until vegetables are tender.
4. Puree in a blender and stir in heavy cream.
5. Salt to taste and set aside.
6. In a large pan, heat oil over moderate heat.
7. Add 2 chopped garlic cloves and cook for a minute, stirring occasionally.
8. Add shrimp, a teaspoon of salt and cook until done (about 4 minutes).
9. Take shrimp out of the pan and cut into slices.
10. In a small bowl, pour a small amount of soup, add shrimp and ham on top.
11. Garnish with chopped parsley or chives.

**\*Note: If you have any questions about the recipe, email Dave McCoart at [mccoartd@gmail.com](mailto:mccoartd@gmail.com).**