

Cream of shellfish soup with prawn skewers



2 people

5 min preparation time

5-10 min cooking time

All ingredients

- 1 tin 1/2 (400 g)** [la belle-iloise cream of shellfish soup](#)
- 3 to 6 prawns** marinated with curry spices
- 3 to 6 sheets** of dried nori (seaweed for sushi)

Steps

- 1- Make each skewer with 3 marinated prawns alternating with dried nori sheets.
- 2- Quickly sauté the skewers in a frying pan.
- 3- At the same time, warm the cream of shellfish soup over low heat, stirring gently.
- 4- Pour the hot soup into a bowl and serve with the skewer on top.