



# Coconut Lime Bisque

NIBBLEDISH CONTRIBUTOR

## Ingredients

- 240 ml lite coconut milk
- 240 ml heavy cream
- juice of 6 limes
- 2 ounces Malibu coconut rum
- 3 cloves garlic, finely minced
- 3 threads of saffron
- 1 egg yolk
- 1 ounce olive oil
- salt and pepper
- lime leaves for garnish

## Instructions

Another dish from a tapas party, I served this in shot glasses.

1. Combine all ingredients in a saucepan.
2. Cook over low to medium heat until desired temperature and consistency is achieved.
3. If desired you can use an immersion blender to smooth out the saffron and minced garlic.
4. Pour into serving dish and garnish with lime leaf.