

PAN FRIED LANGOUSTINE



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- Sub Category Name
Combo
Main Courses
- Recipe Source Name
Real High Tea 2014/15 Volume 2

Used Teas



t-Series Pure
Chamomile Flowers



Natural Infusion Pure
Camomile



Chamomile Flowers

Ingredients

PAN FRIED LANGOUSTINE



Chicken Liver-Foie Gras Sauce

- 215g chicken liver
- 215g foie gras
- 4 whole eggs
- 430g unsalted butter
- 2 banana shallots
- 1 clove of garlic
- Sprig of thyme
- 100ml Port
- 100ml Madeira
- 50ml Cognac
- Colour salt
- Black pepper
- Brown chicken stock, as required

Green Pea-Chamomile Foam

- 500ml fresh green pea juice
- 50g fresh chamomile
- 1 whole egg
- Light olive oil
- Salt and pepper

Rye Bread Crumb

- 200g rye bread
- 20g brown sugar

Methods and Directions

PAN FRIED LANGOUSTINE

Chicken Liver-Foie Gras Sauce

- Bring up all the ingredients to room temperature.
- Melt the butter and set aside.
- Slice and cook the shallot in oil, add the thyme and the crushed garlic. Reduce it with Port-Madeira-Cognac mix.
- Place all ingredients in Robot-Coupe; add the colour salt at the end.
- Sieve the mixture and then steam it on 90C for 25 minutes.
- Once done, melt it slowly in a pan with a few spoons of brown chicken stock. Control the seasoning at the end.



Green Pea-Chamomile Foam

- Juice half a kilo of green pea, warm it up very gently until it reaches 65C.
- Add the chamomile; infuse for at least 1 hour.
- Sieve, then mix it with olive oil and the whole egg. Add salt and pepper.
- Pour the mix into an espuma gun. Use two espuma chargers.
- Shake it up properly, keep it warm.

Rye Bread Crumb

- Blend rye bread with sugar and then toast it under the salamander until it's crunchy.

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