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A STROLL AROUND BOMBAY



RECIPE CREATED BY SÉBASTIEN FARÉ



A stroll around Bombay

Original recipe by Sébastien Faré

Recipe makes 8 servings

ROASTED SCAMPI

24 scampi (8-10 per kg)
20 g olive oil
50 g toasted grated coconut

Peel the scampi tails, leaving the tail flange on. Set aside in the refrigerator.

CURRY CREAM CHEESE

500 g **Elle & Vire Professionnel® French Cream Cheese**
30 g lime juice
Zest of 1 lime
60 g honey
Approx. 5-6 g curry powder
Salt
Sugar
Freshly ground pepper

Heat the cream cheese in the microwave and whisk to soften. Add the rest of the ingredients and combine well. Correct the seasoning. Transfer to a piping bag and set aside.

CURRY VINAIGRETTE

5 g medium-hot curry powder
45 g honey
130 g lemon juice
10 g golden sesame seeds
10 g black sesame seeds
2 g fleur de sel
15 g sugar
65 g hazelnut oil
5 g cornstarch

In a saucepan, combine the curry powder, honey, lemon juice, fleur de sel, sugar and sesame seeds and slowly bring to the boil. Combine the cornstarch with a little water and use it to thicken the mixture. Transfer to a bowl and add the hazelnut oil. Combine well.



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GARNISH

500 g snow peas
25 g olive oil
75 g water
Salt
Freshly ground pepper

Finely slice the snow peas. Place them in a large sauté pan with the olive oil and water. Season with salt and pepper. Cover with a lid or kitchen paper and cook quickly over high heat until just tender.

DECORATION AND ASSEMBLY

100 g finely diced pineapple
100 g finely diced mango
50 g golden croutons
50 g sautéed raw cauliflower tips
Chickweed
Thai basil leaves
Mini violets

When ready to serve, sauté the scampi briefly in the olive oil. Roll immediately in the grated coconut. Arrange the snow peas and scampi on the plate, decorate with the finely diced mango and pineapple, sautéed cauliflower tips and the croutons. Finish off with the curry vinaigrette, chickweed, basil leaves and mini violets.

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