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CRISPY KING PRAWNS, CUMIN AND COCONUT MASCARPONE, TOMATO TARTARE



RECIPE CREATED BY SÉBASTIEN FARÉ



Crispy King prawns, cumin and coconut Mascarpone, tomato tartare

Original recipe by Sébastien Faré

Makes 10 servings

CRISPY KING PRAWNS

30 large King prawns
2 g roasted cumin
1 pack kataifi pastry
Fine "fleur de sel" sea salt
Pepper
50 g purslane leaves
100 g clarified butter

Shell the King prawns, season, sprinkle over the roasted cumin and wrap in kataifi pastry. Segment the orange.

TOMATO TARTARE

10 very ripe tomatoes
20 g shallots
3 flat-leaf parsley sprigs
20 g grated fresh coconut
Salt
Pepper
1 orange

Bring the water to the boil and infuse with the chopped coffee beans for 15 minutes then strain. Prepare a dry caramel with the sugar and deglaze with the coffee infusion. Add the coffee extract, let cool and place in the refrigerator.

CUMIN AND COCONUT MASCARPONE CREAM

150 g **Elle & Vire Professionnel® Mascarpone**
80 g coconut milk
35 g white balsamic vinegar
1 g roasted cumin
1 drop coconut extract

Combine all the ingredients. Just before serving, cook the King prawns in clarified butter and plate.



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