



KOPPERT CRESS
Architecture Aromatique

Fried jumbo prawns with Affilla crème fraîche parfait and a relish of mini Roma vine tomatoes

| Starter for 4 people



Ingredients

- 100 g sugar
- 10 g orange zest
- 100 g hazelnut pieces
- 500 ml milk
- 500 ml cream
- 100 g crème fraîche
- 35 g sugar
- 32 g egg yolk
- 2 cartons of Affilla Cress
- 4 slices Serrano ham
- 6 mini Roma vine tomatoes
- olive oil
- 4 dessert spoons olives
- 2 dessert spoons capers
- 8 jumbo prawns
- 1 clove of garlic
- ½ red chilli pepper
- 1 sereh stalk
- 1 dessert spoon lemon juice
- 1 carton Rock Chives®

Extra

- Frix-Air

Preparation

Caramelize the sugar and blanch the orange zest. Add the hazelnuts and orange zest. Pour onto a silicone mat and leave to cool. Break the caramel and grind until fine. Boil the milk, cream, crème fraîche and sugar and stir in the egg yolk.

Arrange the Affilla Cress over 2 Frix containers. Pour the mixture into the cups and place in the freezer for at least 10 hours. Dry the ham between 2 mats for 8 minutes at 170 °C.

Halve the tomatoes and warm with oil, olives and capers. Peel the jumbo prawns and peel and slice the garlic. Remove the seeds from the chilli pepper and slice the chilli finely. Roughly chop the sereh. Fry the jumbo prawns in a little olive oil. Add the garlic, chilli pepper and sereh and glaze with lemon juice. Remove the cups from the freezer and 'frix' in the Frix-Air machine. Return to the freezer. Drizzle a line of hazelnut caramel on the right-hand side of the plates and some tomato relish without liquid on the left. Arrange the jumbo prawns on the relish, a quenelle on the caramel and top with the Serrano ham. Garnish with the Rock Chives.