

Ruinart

RUINART BLANC DE BLANCS

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ROASTED LANGOUSTINES WITH SEAWEED SMASHED POTATOES



INGREDIENTS

Serves 4

Preparation time: 30 minutes

Cooking time: 30 minutes

4 raw langoustines (size 8/12)

4 fingerling potatoes

20g of seaweed (wakame,
dulse, nori)

1 lemon

Butter

Olive oil

Salt and pepper

Lemon Butter Sauce

2 shallots

5cl of white wine

100g of room-temperature butter

2 teaspoons of lemon juice

*By Valérie
Dadou*

Chef at
Maison Ruinart

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The Potatoes

Cook the potatoes, skin on, in a pot of salted water for 20 minutes. Chop the seaweed. After the potatoes have been cooked, peel them and crush with a fork. Add 40g of butter and the seaweed. Mix and keep warm.

The Langoustines

Heat a pan, add olive oil and some butter and cook the langoustines for 3 minutes on their backs,

splashing water on the top side regularly.

The Lemon Butter Sauce

Chop the shallots finely. Pour the white wine and lemon juice in a pot, add the shallots and reduce to $\frac{3}{4}$. Add the butter (cut in small pieces), then add salt and pepper. Filter the sauce.

To prevent the salted butter from settling, add a dash of crème fraîche.

The Garnish

Shape the smashed potatoes using a pastry cutter; place the langoustine on top. Zest the lemon on the langoustine and pour over the lemon butter sauce.

CHEF'S TIPS For a better hold on the langoustines while cooking—and a nicer presentation afterwards—handle them using skewers.

