

Ruinart

RUINART BLANC DE BLANCS

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SCAMPI ROSOLATI CON PUREA DI PATATE AROMATIZZATA ALLE ALGHE



INGREDIENTI

Per 4 persone

Preparation time: 30 minutes

Cooking time: 30 minutes

4 scampi crudi (dimensioni 8/12)

4 patate fingerling

20 g di alghe (wakame, dulce, nori)

1 limone

Burro

Olio d'oliva

Sale e pepe

Salsa al burro e limone:

2 scalogni

5 cl di vino bianco

100 g di burro a temperatura ambiente

2 cucchiaini di succo di limone

*By Valérie
Dadou*

Chef della
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.

