

# RED PRAWN WITH CONFIT PORK BELLY, BUTTERNUT AND RISTRETTO ORIGIN INDIA

🕒 20 min.

👤 Difficult



## MATERIALS

## RECOMMENDED NESPRESSO COFFEES



## INGREDIENTS

### Butternut

1 Butternut, Seeds Removed,  
Cut In Two

50 G Butter + 1 Knob Of Butter

Olive Oil With Coffee

1 Pinch Piment D'Espelette

1 Tbsp Flour

Salt, Pepper  
Coffee siphon

20 Cl Ristretto Origin India Coffee

200 Ml Double Cream (40%)

2 Gelatine Leaves, Soaked In  
Cold Water  
Gambero rosso

8 Red Prawns

1 Cube (1,5 Cm By 1,5 Cm) Of  
Confit Pork Belly

Olive Oil With Coffee  
Garnish

## HOW TO MAKE !

### • Butternut

- Braise the flesh of ½ a butternut with butter. Season to taste.
- Mix the flesh and add a knob of butter. Check the seasoning. Pour into a squeeze bottle.
- Prepare a brunoise with the other half, which will be served raw. Season with the coffee oil, salt, pepper and Piment d'Espelette.

### • Butternut crunch

- Mix 4 tbsp of butternut puree with flour. Spread out on a baking sheet covered with parchment paper. - - Let dry for 6 hours at 80°C. Form tuiles. (This stage is optional, for decorative purposes only).

### • Coffee siphon

- Siphon with Ristretto Origin India coffee: add the coffee to the cream. Season.
- Add the gelatine.
- Place in the siphon and charge it.\*

### • Gambero rosso

- Cook the red prawns a la plancha for 1 minute and season with a dash of coffee olive oil.

### • Garnish

- Place the butternut brunoise in a cookie cutter, on top of the pork belly and one red prawn. Dot with the butternut puree. Finish off with the coffee siphon. Decorate with a butternut tuile and purslane leaves.

- \*charge: Insert the cartridge in the cartridge holder and screw onto the siphon until you hear the gas filling the chamber.

Purslane Leaves

## INSPIRATIONS

