

# ROAST LANGOUSTINES WITH MISO, COFFEE, GRILLED PINEAPPLE AND SZECHUAN PEPPER.

🕒 30  
preparation

👤 Difficult



## HOW TO MAKE THIS RECIPE?

To make the BBQ dressing place all the ingredients into a large bowl and whisk thoroughly to combine

## MATERIALS

## RECOMMENDED NESPRESSO COFFEES

## INGREDIENTS

30 Extra Large Langoustine  
Tails, Peeled And Raw\_ Or  
Large Peeled, Raw Prawns

400ml White Miso

400ml BBQ Dressing \_ See  
Below

5 Servings Of Nespresso  
Finezza Lungo

1 Large Raw Pineapple

2 Limes, Juice And Zest \_  
Separate

1 Punnet Coriander Cress

4 Ripe Avocados

1 Tbspn Vegetable Oil

Szechuan Peppercorns

BBQ Dressing: 70g Dijon  
Mustard; 140g Honey; 100ml  
Light Soy Sauce; 100ml  
Tomato Ketchup; 100ml  
Vegetable Oil; 1 Chilli; 3

- Take 400ml BBQ dressing and whisk it together with the miso
- Add the coffee and whisk again and pour onto the langoustines or prawns
- Set aside in the fridge, covered, to marinate for 12 hours
- To make the avocado puree peel the avocados, place them into a food processor, add the lime juice and a generous pinch of salt and blend to a smooth puree
- Transfer to a bowl and set aside covered in the fridge
- Cut the skin off the pineapple, slice it into 10 slices and remove the core from the centre of each slice with an apple corer
- Brush the pineapple with the oil, grate the lime zest evenly over the slices and using a pepper mill, grind the Szechuan pepper over the slices
- Place the pineapple under a hot grill and cook until the edges start to blacken
- Set aside and at room temperature TO SERVEDrain any excess marinade from the langoustines
- Place two large heavy based frying pans over a high heat and leave for one minute
- Divide the langoustine tails between the two pans and sauté for one minute
- Place the pans under a hot grill and grill for a further two minutes
- Remove from the grill, and simply serve the langoustines with some avocado puree, a small green salad and the grilled pineapple
- Garnish with the coriander cress
- This dish should be served warm, not hot
- Grand Cru notes: A delicate marriage of East African and South and Central American Arabicas that have been lightly roasted, Finezza Lungo is a very aromatic coffee with mild fragrant notes of jasmine

Cloves Garlic, Minced; 40g  
Ginger, Very Finely Grated;  
200ml Orange Juice; 2  
Oranges, Zest

## INSPIRATIONS