## **NESPRESSO** RECIPES

ROAST LANGOUSTINES WITH MISO, COFFEE, GRILLED PINEAPPLE AND SZECHUAN PEPPFR.

U 30 preparation





To make the BBQ dressing place all the ingredients into a large bowl and whisk thoroughly to combine  $\frac{1}{2}$ 

## **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 Finezzo Lungo

1 Large Raw Pineapple

2 Limes, Juice And Zest \_ Separate

1 Punnet Coriander Cress

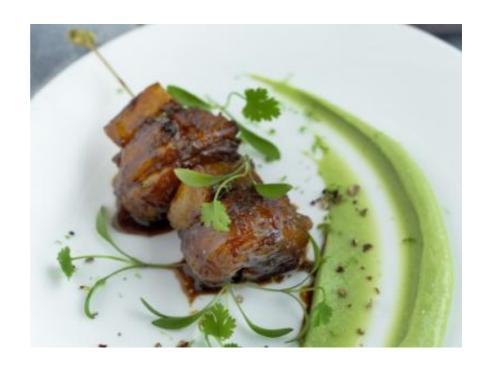
4 Ripe Avocados

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
- $\bullet \;\;$  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 e served warm, not hot
- Grand Cru notes: A delicate marriage of East African and South and Central American Arabicas that have been lightly roasted, Finezzo 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**