

MINCED
LANGOUSTINE
TART COVERED IN
CAPPUCCINO
CREAM, GRAND
CRU EXCLUSIVE
SELECTION
NEPAL LAMJUNG

🕒 30 min 💡 Medium



LET'S MAKE IT!

- 1. For the Mousseline of Langoustine, prepare a mousseline of langoustine.

Trim the langoustines, mix in a food processor, pass through a strainer and transfer to a round bottomed bowl sitting in ice. Add the cream and salt and stir thoroughly. Beat the egg whites until stiff, then fold them into the mix using a rubber spatula. Season as necessary.

2. For the puff pastry, Cut with an 80mm pastry cutter, bake blind for approximately 15 to 17 minutes at 160°C.

3. For the langoustine jus, Cook for 2 hours in an oven at 83°C. Pour through a strainer and refrigerate.

Peel and chop the shallots and place in a pan with the white vinegar and the white wine. Reduce until almost dry. Beat in the butter and a drop of single cream. Pass through a fine sieve and season to taste.

Whip the cream and incorporate a short Nepal Lampung grand cru and a pinch of coarse salt. Pipe the mixture over the langoustine.

Arrange in the centre of the plate and serve.

MATERIALS

RECOMMENDED
NESPRESSO COFFEES

INGREDIENTS

Langoustine 20/30: 3.75kg

Isigny Cream: 40 Cl

Langoustine Jus: 20 Cl

Egg Whites: 15 Cl

2 Sheets: (Bridor Pure Butter)

Langoustine Claws: 1kg

Water: 40 Cl

Single Cream 30/100

Nepal Lampung Coffee: To

Taste

INSPIRATIONS

