

LIGHTLY SEARED  
SCARLET PRAWN  
WITH FULL-  
FLAVOURED  
HEAD JUICE,  
GRAND CRU  
EXCLUSIVE  
SELECTION  
NEPAL LAMJUNG

🕒 30 min 🍳 Medium



**LET'S MAKE IT!**

• 1. For the meyer lemon

Cut the lemon into 8, remove pips, add the sugar and mix thoroughly. Vacuum seal and freeze. Leave in the freezer for a minimum of one week.

Defrost at room temperature until syrupy, reserve the segments in the juice.

2. Head Jus

Lightly brown the shrimp heads in olive oil. Add the remaining ingredients and sweat lightly before flambéing with cognac. Moisten with fish stock.

Simmer for 10 minutes then cover and leave to infuse for a further 15 minutes. Pass through a strainer and reduce to obtain a rich sauce.

3. Grilled spring onions

Trim and peel the spring onions, retaining some of the green stalk. Blanch then drizzle in olive oil and brown on a plancha grill. Season with olive oil, salt and Espelette pepper and reserve at room temperature.

4. Grapefruit jelly

Boil all ingredients together for 2 minutes. Allow to cool, then blend, strain and reserve in a paper cornet.

5. "Nepal" Coffee Cream

Mix the gelatine softened in fresh coffee, add the honey, stir in the cream and leave to rest for 20 minutes in the refrigerator. Just before serving stir until smooth and creamy.

6. Method and presentation

Briefly sear each side of the shrimps on the plancha grill. In the centre of a hot plate, arrange a shrimp, a segment of preserved Meyer lemon, a spring onion and a generous spoonful of grapefruit jelly. Decorate with grated lime zest. Pour over the jus and complete with a swirl of coffee cream.

**MATERIALS**

**RECOMMENDED  
NESPRESSO COFFEES**

**INGREDIENTS**

Head Jus

4 Scarlet Shrimp Heads

120 G Fish Stock

2 G Ginger

2 G Garlic

4 G Celery Sticks

6 G Shallots

Cognac As Required

Grilled Spring Onions

4 Medium Sized Spring  
Onions

Fruity Black Olive Oil

Pink Salt From The  
Himalayas

Espelette Pepper

Grapefruit Jelly

100 G Passion-Fruit Juice

3 G Agar-Agar  
100 G Preserved Grapefruit  
10 Cl Muscat Beaumes De  
Venise  
Meyer Lemon  
100 G Meyer Lemon  
100 G Granulated Sugar  
Garnish  
1 lime  
"Nepal" Coffee Cream  
10 Cl Coffee  
1 Sheet Of Gelatin  
100 G Cream 35 % Fat  
6 G Flower Honey

## INSPIRATIONS

