



BRENNERS PARK-HOTEL & SPA
BADEN-BADEN



RAW MARINATED LANGOSTINOS WITH OSETRA CAVIAR, CUCUMBER, OYSTER PLANT AND ICED YOGHURT

Serves 6:

- 12 Scottish langostinos, gut and shell removed
 - 100 g peeled cucumber, core removed and cut into 2 mm cubes
 - 1 drop Chardonnay vinegar
 - 1 tbsp olive oil
 - 4 oyster plant leaves
 - ½ tsp finely chopped dill
 - 48 g Osetra caviar
- Seasoning mix of: pinch of vanilla fleur de sel, pinch of piment d'Espelette, pinch of dried and ground orange and lemon peel.
- Juice of ½ lemon with 3 tbsp olive oil, mixed with some fleur de sel and a pinch of sugar
Fleur de sel, sugar

FOR THE ICED YOGHURT:

- 100 g full fat yoghurt
- 0.5 g modified starch
- 12 g yoghurt powder
- 20 ml thin cream
- sugar

PREPARATION/FINAL STEPS:

For the iced yoghurt, combine the cream with the yoghurt and modified starch, and mix in the pinch of sugar and yoghurt powder. Freeze the mixture the day before it is required in a Pacojet beaker. Season the finely chopped cucumber cubes with a pinch of fleur de sel and sugar and drain in a sieve for around 30 minutes. Then marinate the cucumber cubes in some vinegar and olive oil and add two very finely chopped oyster plant leaves and the finely chopped dill. Adjust seasoning if need be.

Cut the langostinos into thin slices and with the aid of a ring (12 cm diameter) arrange flat in the middle of the plate. Then brush lightly with the lemon-olive oil marinade and finely season with the seasoning mix.

Finally, arrange four small heaps of cucumber cubes and caviar alternately on the langostinos. Cut the remaining oyster leaves into extremely fine juliennes and lay on the cucumber cubes as a garnish. Pacotize the iced yoghurt in the Pacojet and using a coffee spoon place a small scoop in the middle of the langostino arrangement. Top with some oyster plant juliennes.

Bon appétit!