

NAGE DE GAMBAS WITH CHAMPAGNE AND SPICES OF THE ARABIAN NIGHTS

Ingredients (for 2 persons)

- 6 raw, unpeeled prawns
- 100g carrots
- 1 spring onion
- 1 clove of garlic
- 1 stem of lemongrass
- 10 cl water
- 20 cl champagne
- 1 tablespoon olive oil
- 1½ rounded teaspoon of Tonkin powder
- A hint of ginger
- 50 g radishes
- 50 g fresh Brussels sprouts
- Salt and pepper

Preparation:

For the bouillon: wash and peel the carrots, then cut into rounds.

Peel and finely chop the white of the spring onion and crush the garlic clove. Chop the lemongrass.

In a sauteuse pan, heat the oil and fry the onion, garlic and lemongrass.

Add carrots, cover and cook for 5 minutes. Deglaze with champagne, let reduce then add water with the heaped teaspoon of Tonkin powder, cover and continue to cook for 30 minutes.

At the end of cooking, blitz in the mixer to get a very smooth texture. Strain, add salt and pepper to taste and put to one side to keep warm.

Wash and slice radishes into thin rounds. Carefully remove a few leaves from the Brussels sprouts, blanch them briefly and put them aside.

For the prawns: cook them for 3 minutes in a large pan of boiling water with ½ teaspoon of Tonkin powder. The drain and peel them.

Pour the bouillon into two bowls, add the prawns and decorate with radishes and sprout leaves.

