

Pan-fried Langoustines and Sweetbreads with Bitter Cocoa Sauce and Spiced Orange Syrup



Serves 4

INGREDIENTS

Langoustines & Sweetbreads:

- 2 tbsp **Dandaragan Estate Olive Oil**, divided
- 4 king langoustines, cleaned, shelled
- Salt and pepper, to taste
- 160g sweetbreads, cleaned, blanched
- Vegetable stock (carrots, onions, celery, leek, garlic, thyme, larel, peppercorns, vinegar, salt)
- 2 tsp spiced orange syrup (prepared)
- 4 King langoustines, cleaned, shelled
- 1 sp sesame seeds

Spiced Orange Syrup:

- 10g fresh ginger, peeled, minced
- 2 black peppercorns, crushed
- ½ star anise, crushed
- 3 coriander seeds, crushed
- 2 tsp old red wine vinegar
- 3 oranges, for juice

Bitter Callebaut Cocoa Sauce:

- 3 tbsp Brown poultry stock
- Pepper, to taste
- 3 tsp pine seed honey
- 3 tsp bitter **Callebaut** cocoa

Garnish:

- 2 oranges, peeled, cut into 3-mm-thin rectangles
- Young onions, peeled, sliced, fried till crispy

Method:

1. For the Langoustines and Sweetbreads: Heat a pan with **Dandaragan Estate Olive Oil** and quickly sauté the langoustines. Season to taste with salt and pepper. Then blanch the sweetbreads in the vegetable stock and then peel them. Lay on a baking tray and use another baking tray to press flat. Heat the remaining **Dandaragan Estate Olive Oil** and pan-fry the sweetbreads in a pan until they are slightly browned. Add the prepared spiced orange syrup and simmer until the syrup is caramelized. Sprinkle sesame seeds over, cut into 4 pieces and keep warm.
2. For the Spiced Orange Syrup: Heat the ginger, peppercorns, star anise and coriander seeds in a frying pan until aromatic. Then add red wine vinegar and reduce to half its original volume. Add the orange juice and reduce to a syrupy consistency. Strain through a fine sieve and set aside.
3. For the Bitter Callebaut Cocoa Sauce: Bring the stock to a boil in a small pot, then add Boil the brown

stock in a small pot and then add the pine seed honey and pepper, stir, remove from heat and add the bitter **Callebaut** cocoa, stirring until full incorporated. Set aside.

To Serve:

Place a slice of orange on a serving plate, brush with spiced orange syrup and top with a langoustine. Add the crispy young onions and top with sweetbreads. Drizzle with bitter **Callebaut**.