

World Gourmet Summit 2007

Goodwood Park Hotel Singapore

26 April 2007 / 9.30am to 2.30pm

CARPACCIO OF CITRUS MARINATED SCALLOPS, CHARTREUSE OF GREEN ASPARAGUS, SCAMPI CROUSTILLANT

Presented by
Reto Lampart

Ingredients:	
6	Scallops, Thinly Sliced
1	Lemon, for Juice and Zest
1	Lime, for Zest
1	Orange, for Zest
2gms	Minced Ginger
2gms	Minced Coriander
2gms	Minced Dill
To Taste	Olive Oil
	<u>Scampi Croustillant</u>
1	Scampi, Peeled, Tail Intact
To Taste	Salt
To Taste	Freshly Ground Pepper
1	Potato, Peeled, Finely Shredded
	Cooking Oil, for Deep Frying
	<u>Chartreuse of Green Asparagus</u>
20	Green Asparagus Spears
3	Gelatine Sheets
100ml	Whipped Cream
	<u>Garnish</u>
	Dill, Chopped
	Coriander, Chopped
	A Drizzle of Balsamic Vinegar



Recipe Notes:

Method for Cooking:

1. Marinate the sliced scallops with the rest of the ingredients in a bowl; cover and place in the refrigerator for 2 hours.
2. For the Scampi Croustillant:
Season the scampi with salt and freshly ground pepper. Wrap the shredded potato around the scampi and then deep-fry in hot cooking oil until crisp. Remove and drain on absorbent paper towel. Deep-fry the remaining shredded potato until crisp to use for garnishing.
3. For the Chartreuse of Green Asparagus:
Blanch asparagus in a pot of boiling salted water for about 1 to 2 minutes. Drain and refresh in ice water immediately. Cut the blanched asparagus into half lengthwise. Dissolve 1 gelatine sheet into the asparagus stock. Place the halved asparagus on a prepared plastic-strip and brush with the gelatinous asparagus stock. Set aside until thickened and then place into a ring mould and place in the refrigerator for 3 to 4 hours until set.
4. For the Asparagus Mousse:
Push the remaining blanched asparagus with a spoon through a sieve until you get about 150g of asparagus purée. Add 2 gelatine sheets to the asparagus purée and fold in the whipped cream. Season it with salt and freshly ground pepper. Set aside to cool for 1 hour.
5. To Serve:
Arrange the marinated scallops in a fan-shape onto a serving plate and sprinkle with the resulting juice. Place the chartreuse of green asparagus next to the scallops and top with the deep-fried scampi. Fill the chartreuse of asparagus with the asparagus mousse and garnish with a deep-fried potato. Sprinkle with chopped dill and coriander and add a drizzle of balsamic vinegar.