

**Carpaccio and Croustillant of wild Prawns, shrimp bread chips and
coriander vinaigrette**
Harald Wohlfahrt

Crustacean jelly

220 g of clear, strong crustacean essence
1 small piece of dried nori seaweed leaf and lemongrass
Some lemon and lime zest, soy sauce (tamari), cayenne pepper
4 sheets of gelatin, soaked

Coconut emulsion

250 g coconut milk
50 g coconut cream powder
1 stalk lemongrass, chopped
2 fresh kaffir lime leaves, chopped, lemon (juice and zest), . red chili, salt, cayenne pepper
3g agar agar

Coral emulsion

160 g lobster glace
25 g raw lobster coral (roe)
100 g cream
8 g lemon juice
1 raw, shelled scallop

Croustillant

2 large scarlet shrimps, shelled
Soy sauce, freshly grated ginger, freshly grated lemon zest, lemon juice, curry salt,
cayenne pepper
Some kataifi pastry
50 g lobster butter

Coriander vinaigrette

100 ml sunflower oil
30 g rice vinegar
2 tbsp fish sauce (nam pla), 1 tbsp soy sauce, stalk lemongrass, 7.5 g fresh coriander leaves,
5 g chopped chives

Carpaccio

4 large scarlet shrimps, shelled
Olive oil

Plating

Crustacean oil, 8 small prawn crackers, lime zest, freshly grated coconut, fried coriander
leaves, blanched Thai asparagus tips

Crustacean jelly

Bring the shellfish essence to boil and add the aromatics. Leave to stew until the desired intensity is reached. Strain the essence, add the gelatin sheets and dissolve. Strain the mixture again and pour the hot crustacean jelly to a 7 mm height into a dish lined with plastic wrap. Allow the crustacean jelly to gel for at least 6 hours, then cut into cubes.

Coconut emulsion

Bring all the ingredients to a boil together and then leave to steep for 20 minutes. Weigh 200 g of coconut mixture and refrigerate. Later, mix with the agar agar and boil for 1 minute. Refrigerate the coconut mixture for at least 6 hours. Mix the coconut jelly finely and refrigerate.

Coral emulsion

Using a Thermomix, blend all the ingredients to a very fine puree. Mix the puree with the lid open at 70°C for 1 minute, until a red-colored, bonded mixture has formed. If necessary, increase the temperature to 80°C for a short period. Rapidly cool off the coral emulsion and refrigerate.

Croustillant

Cut the cleaned shrimps' tails lengthwise, then marinate with soy sauce, freshly grated ginger, lemon zest, lemon juice, curry salt and cayenne pepper. Place 4 cutter rings with a diameter of 6.5 cm on 4 baking paper sheets. Thinly line the cutters with kataifi pastry, then sprinkle with melted lobster butter. Place 1 of the marinated shrimp halves in the center of each and refrigerate together with the cutters. Before serving, extract the cutters, gently place the croustillants together with the baking paper on a hot griddle and fry over medium heat (without allowing them to color). Then turn over and fry the shrimp tails briefly. Allow the croustillants to drip-dry on kitchen paper and season with a little curry salt.

Coriander vinaigrette

Mix all the ingredients in together and leave to stand for 10 minutes. Strain the vinaigrette and refrigerate.

Carpaccio

Halve the cleaned shrimp tails lengthwise. Place 2 halves between 2 layers of transparent film and gently flatten with a meat tenderizer. Then, cut out circles with a diameter of 10.5 cm and freeze briefly.

Plating

Lay 1 slice of carpaccio in the center of each of 4 plates. Allow to thaw and brush with coriander vinaigrette. Decorate the plates with dashes of coconut and coral emulsion, as well as some crustacean jelly cubes, in a circular pattern around the carpaccio, then sprinkle with a little crustacean oil. Garnish the prawn crackers with coconut and coral emulsion, as well as some lime zest, freshly grated coconut and fried coriander leaves, and place 2 on each plate. Finally, place 1 croustillant, with the crunchy pastry threads facing upwards, in the center of each carpaccio and garnish with Thai asparagus tips.