



Spot Prawns, Makrut, Lime Infused Tomato Water and Mango pt1

Chef Verzeroli uses a West Coast delicacy—tender sweet buttery spot prawns—as the centerpiece of this beautifully composed dish. Makrut leaves, known for their intense fragrant lime flavor, are used in the tomato water and compote while mango and edible flowers dress the dish in delightful color. Bon appétit.

For the tomato water: this step can be done a day in advance

3 lbs (1500g) ripe Campari or Roma tomatoes, cut into large dice
3 oz (75g) tomato paste
½ oz (10g) fresh Makrut lime leaves
1 stalk lemongrass (finely sliced)
1 tsp (5g) salt
¼ tsp (1g) black pepper
¼ tsp (1g) granulated sugar
¾ cup (150g) mineral water

For the tomato compote:

12 cherry tomatoes
1 cup (200g) prepared tomato water
¼ cup (50g) champagne vinegar
1 tsp (5g) salt
1 tsp lemongrass, thinly sliced
1 makrut lime leaf crushed

Gaggenau Appliances: Combi-steam oven, induction or gas cooktop
Serves 4

For the tomato water:

Heat the Combi-steam oven to 100% Humidity + 212° F

Combine all the ingredients except the lime leaves in the solid oven pan. Slide the pan into the oven and cook for 40 minutes. Crush the lime leaves with a mortar and pestle or with your fingers and stir into the tomato mixture. Return the pan to the oven and continue cooking in the same setting for another 20 minutes.

Strain the tomato water and solids into a mesh strainer lined with cheesecloth, pressing on the solids to extract all the liquid. Let the mixture sit until all the liquid has been pressed out.

Strain the liquid again through a cheesecloth lined mesh strainer. Cover and refrigerate until ready to use.

For the tomato compote:

Heat the Combi-steam oven in the 100% Humidity + 212° F mode or bring a pan of water to a boil to blanch the tomatoes. Prepare an ice bath in a large bowl.

With a paring knife, score the top of each tomato with a shallow x, place the tomatoes in the perforated oven pan and steam for 1 minute or blanch in boiling water for 5 seconds to loosen the skin. Cold shock the tomatoes in the ice bath, then remove and peel the tomatoes when cooled.

Place the prepared tomato water in a saucepan and bring to a gentle simmer, level 4 Induction or level 4 Gas cooktops. Add the sugar and whisk to dissolve. Remove from the heat, add the vinegar, salt, lemongrass and lime leaf and set aside to cool and infuse.

When the liquid has cooled, strain out the solids through a fine mesh strainer, add the peeled tomatoes, refrigerate and marinate for a day prior to using.

Continued in pt 2 >

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Dinnerware by Hering Berlin, www.heringberlin.com

GAGGENAU

Spot Prawns, Makrut, Lime Infused Tomato Water and Mango pt2

For the cucumber roll:

2 Persian cucumber 8" in length
Olive Oil
Salt

For the mango garnish:

1 ripe mango

For the spot prawns:

1 lb spot prawns

For the cucumber roll:

Prepare an ice bath and bring a pot of salted water to a boil or heat the Combi-steam oven in the 100% Humidity + 212° F mode.

Blanch the cucumber for approximately 10 seconds in boiling water or 1 minute in the Combi-steam oven then cold shock it in the ice bath. Cool and pat dry before continuing. Line a small rimmed baking sheet with plastic wrap and brush with olive oil.

Slice the cucumber lengthwise with a Japanese mandolin into 2mm ($\frac{1}{8}$ " thick) slices avoiding the watery center part. Brush the slices with olive oil and season with salt then cover the slices with a layer of plastic film. Place in the refrigerator and rest for 1 hour before using.

For the mango garnish:

Slice the 4 sides off of one mango removing as much of the flesh while avoiding the large pit in the center.

Square off the edges of the mango segments into a rectangle and slice the skin away from the flesh, staying as close to the skin as possible. Cut each rectangle into long and narrow triangles and set aside until ready to serve.

For the spot prawns:

Heat the Combi-steam oven to 100% Humidity + 212° F or heat 2 cups of water in a wide shallow pan, level 8 Induction or Gas cooktops and prepare an ice bath to stop the prawns cooking when they are removed from the oven.

Insert a 6" skewer through the bottom of the tail through the prawn to hold its shape.

Place in the perforated pan and cook for 4 minutes in the Combi-steam oven or poach in the gently simmering water, level 5 Induction or Gas cooktops. Remove and cold shock the prawns in a bowl nestled in the ice to stop the cooking.

Remove the shell when cool and remove the mud vein from each prawn.

To assemble the dish, spoon $\frac{1}{2}$ cup of the tomato water into a shallow bowl, then arrange 4 - 5 prawns, tomato compote, mango and cucumber as shown in the image. Garnish with edible micro flowers.