



# SCAMPI WITH WHIPPED SAUCE

## QimiQ BENEFITS

- Can easily be pre-prepared
- Quick and easy preparation
- Creamy indulgent taste with less fat



15



easy

## INGREDIENTS FOR 10 PORTIONS

<b>300 g</b>	QimiQ Cream Base
<b>10 ea</b>	Scampi, unpeeled
<b>20 ml</b>	Olive oil
<b>50 g</b>	Celeriac, diced
<b>50 g</b>	Onion(s), diced
<b>50 g</b>	Carrot(s), diced
<b>50 g</b>	Leek, finely shredded
<b>10 g</b>	Tomato paste
<b>400 ml</b>	Fish stock
<b>125 ml</b>	White wine
<b>40 ml</b>	Noilly Prat/Vermouth dry
<b>80 ml</b>	Orange juice
	Orange zest
	Thyme
	Bay leaf
	Tarragon
	Salt
	White pepper, ground

## METHOD

1. Preheat the Convotherm to 235° C with convection.
2. Peel the scampi, put the scampi to one side and lightly fry the shells in olive oil. Add the vegetables and continue to fry for a few minutes. Add the tomato paste and mix well.
3. Douse with the fish stock, white wine and Noilly Prat and reduce.
4. Add the remaining ingredients and simmer for a few minutes. Strain, season to taste and blend.
5. Pour into the 1 litre iSi Gourmet Whip, screw in 2 chargers, shake well and keep warm in a warm water bath.
6. Cook the peeled scampi in the preheated Convotherm for 2 minutes.