

SCAMPI WITH WHIPPED SAUCE

QimiQ BENEFITS

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





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easy

INGREDIENTS FOR 10 PORTIONS

300 g	QimiQ Cream Base
10 ea	Scampi, unpeeled
20 ml	Olive oil
50 g	Celeriac, diced
50 g	Onion(s), diced
50 g	Carrot(s), diced
50 g	Leek, finely shredded
10 g	Tomato paste
400 ml	Fish stock
125 ml	White wine
40 ml	Noilly Prat/Vermouth dry
80 ml	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.
- Cook the peeled scampi in the preheated Convotherm for 2 minutes.