

SMALL LUXURY HOTELS OF THE WORLD

Independently minded



THE SMALL LUXURY COOKBOOK

Poached prawn with Yakushima spinach jelly, young onion mousse

serves 2

350g prawns
200ml court-bouillon

onion mousse

150g young onions
2g gelatin
60g fresh cream

spinach jelly

½ stick celery, thinly sliced
100g fennel, thinly sliced
15g parsley
⅛ lemon
300g Yakushima spinach, chopped
100ml white balsamic vinegar
13g gelatine
20g kombu seaweed

To prepare the spinach jelly, bring the celery, fennel, parsley and lemon to the boil in a litre of water with a little ground black pepper, then simmer for 20 minutes. Take out all the vegetables, add the chopped spinach and seaweed, and simmer for 7-8 minutes. Strain, return the spinach and seaweed to the pan, add the vinegar and gelatine, and cook stirring until the gelatine has dissolved.

After strain it, add white balsamic vinegar and quantity gelatin. Pour out into a cold dish and leave to set.

Remove the prawn heads, carapace and veins and poach the flesh lightly in court-bouillon, then leave to cool. Cut the prawns into bite-size chunks. Clean the prawn heads, flatten with a rolling pin, coat with olive oil and bake in the oven at 130°C like rice crackers.

Wrap the young onions in foil with their skins. Roast at 160°C for about 2 hours, by which time they will have become very soft. Purée the onions in the blender. If the purée is too moist, reduce in a pan as required. Add gelatine while the onion is still warm and leave to cool. Meanwhile whisk the fresh cream until stiff and season with salt. When the purée is cold combine with the whipped cream.

Decorate the plate with green soybean paste, oxalis and nasturtium flowers, oscietra caviar, and drops of extra virgin olive oil, mayonnaise and prawn jus.



Sankara Hotel & Spa
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