

Creme aus angebratenem Blumenkohl, Garnelenschwänze und Korallenschaum Sous Vide

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Ingredients

For 6 servings:

Cauliflower cream (Sous Vide):

400 g cauliflower
Extra fine olive oil
Salt and pepper
1 sprig of sage
30 g butter
100 ml vegetable broth

Coral foam:

60 g coral from king prawns
100 ml fish stock
1 g xanthan
Salt and pepper

Shrimp tails (Sous Vide):

18 Shrimp tails
Oil flavored with citrus fruits

Preparation

Cauliflower cream (Sous Vide):

Roast cauliflower with olive oil in the oven at 230°C for 10 minutes. After cooling, add salt and pepper. Vacuum together with sage, butter, and broth. Cook for 40 minutes at 83 °C in the **fusionchef** Sous Vide water bath. Puree afterward.

Coral foam:

Blend the coral with the fish stock and xanthan. Season to taste with salt and pepper, pour into a siphon bottle, and fill with gas. Store in the refrigerator.

Shrimp tails (Sous Vide):

Peel the shrimp tails. Remove the intestine along the back with a knife, and soak in sparkling water for 5 minutes. Vacuum with the citrus oil and cook in the **fusionchef** Sous Vide water bath at 54 °C for 6 minutes. Allow it to cool.

Serve:

Add cauliflower cream to the plates, arrange shrimp tails, and round off with coral foam.

This recipe was kindly provided by Danilo Ange.