

Sous vide tiger prawns with gazpacho from red beet

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Cooking time: 15 minutes



Ingredients

Prawns (sous vide):

16 tiger prawns, peeled and deveined
60 ml lime olive oil
1 twig rosemary
40 g butter
A bit of hazelnut oil

Gazpacho:

1 cucumber
1 red pepper
3 tomatoes
5 g garlic, young
30 g almonds, peeled
500 ml red beet juice made from fresh red beet
100 g red beet granulate
30 ml red wine vinegar
4 level spoonfuls of Xanthazoon

Yoghurt:

200 g Yoghurt
5 g Algin
Maldon sea salt
Tasmanian pepper
A bit of chili oil

Preparation

Prawns (sous vide):

Vacuum the prawns with the other ingredients and cook sous vide at 56°C for 15 minutes in the **fusionchef** sous vide water bath. Froth the butter in a pan and mix with the lime olive oil. Shortly fry the prawns in the mixture and serve.

Gazpacho:

Dice cucumber, red pepper, tomatoes and garlic. Mix with salt, vinegar, almonds and red beet granulates. Marinate in the fridge for 6 hours. Puree with the red beet juice. Strain and stir in the Xanthazoon for thickening.

Yoghurt:

Season yoghurt with salt and chili oil. Mix 1000 ml water and 5 g Algin and strain through a sieve. Scoop the yoghurt into the Algin mixture and let it rest for approx. 5-10 minutes. Rinse in water and arrange on a plate.

This recipe was generously provided by Heiko Antoniewicz. Image:
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