

Recipe of Christophe Moret

THE AROMATIC BROTH

2 Kg of Dublin bay prawns - 100g of carrots - 100g of shallots - 2 garlic cloves
1 leek whites - 0.5L of white wine - 80g of butter - 5cl of olive oil
1,5L of fish stock in a broth cube - 1 lemon juice and one lime zest -
2 orange zests - 1 coffee spoon of seed black pepper - 2 slices of ginger.

Split heads from tails of Dublin bay prawns, reserve them separately.
Blanch the Dublin bay prawn for a minute in salted boiling water. Chill them
then shell them and keep them in the fridge.

Coarsely chop the head and the claws of the Prawns, sweat the carrots, the shallots, the white leeks. Once that everything is well stewed, add the Dublin bay Prawns heads and claws, brown the whole mixture and then deglaze with white wine.

Boil dry down with fish stock and then moisten it. Let it cook during 20 minutes.

Outside the fire, add the orange zests, the lemon juice, the ginger, the pepper and let infuse the mixture during 10 minutes. Percolate in a pointed strainer by pushing strongly. We must have one deciliter per person.

FINISHING OF THE BROTH

Finishing of the broth: a half bunch of chive - a half bunch of chervil –
2 wholes basil - a half bunch of flat leaf parsley.

Scald the broth then add it 5cl olive oil and 50g of butter.
The chopped herbs will be lastly added.

GARNITURE

300g of yellow zucchini - 300g of green zucchini – 300g of cucumber
1 green mango - 300g of white long turnip.

Shape little spheres with vegetables with the assistance of a 6 mm diameter small half sphere spoon. Cook the vegetables in salted water and the chill those (6 little spheres of each variety per person).

Dublin Bay Prawn in a broth
with flavours of ginger-lime



SET UP

During a minute, heat up the vegetables and the steamed Dublin bay prawns. To season, gently pour a dash of olive oil over the vegetables little spheres and then arrange them at the bottom of a warm soup plate. Wrap the Dublin bay up in the lime zest, pepper and harmoniously spread them over the vegetables spheres. Add herbs. Pour the very warm broth over it.