



Confit of langoustines and melon



Rezept für 4

Ingredients – Langoustines

8 South-African langoustines (scampi), ready to cook
Salt, pepper
2 sheets of spring roll pastry
4 basil leaves
A little egg-white

Ingredients – Melon

1 Cavailon melon
2 tbsps butter
1 pinch fleur de sel
Black pepper, coarsely ground
1 dash white wine vinegar
1 sprig estragon
1 espresso spoon honey

Preparation – Confit of langoustine

Season 4 langoustines with salt and pepper and vacuum-seal. Cook on Steam 55 °C for 5 minutes.

Preparation – Langoustine in batter

Garnish 4 langoustines with 1 basil leaf each and wrap in spring roll pastry. Brush the ends of the pastry with egg-white to make them stick together better. Then deep-fry.



Anrichten

Preparation – Melon

Cut the melon into 8 cubes, each 2 cm wide and 4 cm long. Vacuum-seal with the remaining ingredients and cook on Steam 60 °C for 10 minutes.

Side dishes

Goes well with melon chutney, watermelon balls, smoked ham, Asian marinade.

Settings – Confit of Langoustine

With preheat

5 minutes | Steam 55 °C

Settings – Melon

With preheat

10 minutes | Steam 60 °C

Serving suggestion

Arrange on the plate, drizzle with olive oil and serve with side dishes as desired.