



SIBERIAN GOLD

★★★★★  
CAVIAR



## Siberian Gold Caviar Malossol, poached deep sea scampi, sepia veloute

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### *Ingredients*

#### **4 portions:**

4pc deep sea scampi  
Sea salt  
1 spoon soft Butter  
60g Siberian Gold Caviar  
Malossol

1 dash lemon juice  
½ Shallot  
½ glove garlic  
10ml light olive oil  
50g Jerusalem artichoke

200ml chicken stock  
Sea salt  
Ink from 1 sepia  
20ml cream  
20g crème fraiche

### *Preparation*

#### **Sepia veloute**

Slowly sweat the finely chopped shallots and garlic a bit of olive oil without allowing to take any color. Add the peeled and sliced Jerusalem artichokes. Those are used to bind the veloute instead of flower and adding a gentle earthy smooth flavor. Then fill in the chicken stock and boil all together without a lid, until the chicken stock is reduced to about 1/3. Then blend this base and season with sea salt.

Place it back into the pot and bring it to boil. Whisk the sepia ink into the sauce, which will add also more thickness, then finally add the cream and crème fraiche.

Place the peeled scampi tail onto a tray, sprinkle with sea salt and brush with butter. Then place it for about 45 seconds into the steamer, so it is just set.

#### **Presentation:**

Pour the veloute into a small deep cupped plate. Place the scampi tail into the veloute and 15g of the caviar as a quenelle next to it. Finish it with a squeeze of a few drops of lemon directly onto the caviar. The nutty oil will support the aroma of the Siberian Gold Caviar Malossol.