

Grilled Scottish Langoustine Nicoise

(serves 4 starter portions)

200g	New potato	20g	Mixed Asian cress
12ea	Langoustine tails	20g	Frisee
30g	Pitted black olives	10ml	Citronette (lemon dressing)
20g	French beans	10g	Garlic mayonnaise
20g	Shallot	6ea	Vine cherry tomatoes, large
2ea	Hard-boiled eggs	2ea	Fresh anchovy fillets
12tsp	Tarragon	10g	butter
12tsp	Dill	5ml	Reduced balsamico
12tsp	Chervil	20g	Sea salt
121g	Basil leaves	20g	Castor sugar
12	Mint leaves	5g	Minced garlic
10g	Chopped parsley	100ml	Olive oil
1ea	Lemon, juiced and zested		



Oven dried tomatoes:

Half the tomatoes top to tail, lay on a wire rack cut side facing up. Sprinkle with olive oil, chopped parsley, garlic, sugar and sea salt.

Salad base:

Boil whole, new potatoes in salted water until tender, cool then peel and slice, cut into round discs with a small fluted cutter. Soak for 4 hours in lemon juice, olive oil and lemon zest. Top and tail the beans, blanch in boiling salted water, refresh then slice into small rounds. Finely dice the black olives, shallots and anchovy.

Nicoise mix:

Toss the beans, black olives, anchovy and shallot together. Separate the egg yolk from the white and grate on a fine grater. Add the egg to the nicoise base.

Pick the salad leaves, cress and herbs and place in a bowl.

Langoustine:

Remove the heads from tails. Lay the tails flat on a tray and set in the freezer for 30mins - this allows the flesh to be peeled out of the shell in one piece. Season with salt dip into melted butter and grill for 45 seconds to 1 minute.

To Build:

Remove the potato from the oil and lemon season 3 slices per plate in a little salt and pepper. Place evenly onto the plate, top with a little garlic mayonnaise, followed with a piece of oven dried tomato. Top with a little more garlic mayonnaise, lay a warm langoustine tail over each tomato.

Sprinkle half the Nicoise base around the outside of the potato and dress the other half in some citronette, spoon over the langoustines and top with dressed salad leaves.

Finish the plate with reduced or aged balsamic.