



ROASTED SCAMPI TARTARE WITH A SAVORY KAFFIR LIME FLAVOR

By Gérard AGASSE



Tartare Preparation time: 30 minutes
Refrigeration time: 1 hour

Roasted scampi preparation time: 10 minutes
Scampi cooking time: at least 1' 30"

4 SHEETS OF FILO PASTRY

🌀 **Tartare:** 3 scampi,

1 lime, 1 Kaffir lime (may be replaced by lemongrass or lemon or lime zest), 10 g flat leafed parsley, 20 g shallots, 5 cl olive oil, salt and freshly ground pepper.

🌀 **Roasted Scampi:** 4 scampi,

50 g butter, 3 Kaffir lime leaves, 20 g shallots, 1 pinch of Espelette pepper, salt and freshly ground pepper.

RECIPE:

🌀 Prepare the tartare: shell the scampi and cut them up into small cubes. Finely chop the parsley and shallot. Delicately mix the scampi, parsley and shallot together and then add the lemon juice, grated Kaffir limes and olive oil. Add salt and pepper. Place in the refrigerator for one hour.

🌀 Prepare the scampi: cut each scampi into two pieces and rinse. Melt the butter in a frying pan, and then add the chopped shallot and Kaffir lime leaves. Let it simmer for a few minutes. Add seasoning to the scampi. Apply butter to the scampi with a brush and place in the oven to roast for one minute underneath the salamander broiler. Sprinkle the Espelette pepper over the scampi.

🌀 Create a dish out of the filo pastry in which you will serve the tartare. Then, place the steaming hot scampi tails on a plate. Decorate with lime and serve.

RECOMMENDED WINE:

White Burgundy, such as Montagny 1st cru or Mercuray 1st cru.



RECOMMENDATIONS and tips:

The best scampi comes from Loctudy in the French Brittany region. The best season for scampi is during the months of May and June. To make sure that the scampi is fresh, its legs must be red.