

Open lasagna of langostinos and yam with coriander & cashew pesto

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Method

First, prepare the 3-pasta dough. For the velouté heat the butter in a pot, add the vegetables except one thin slice of fennel and the spices and glaze them. Add the flour, extinguish with white wine and Maggi Fish and Shellfish Stock and add the milk. Let it boil for 20 minutes, strain it.

Fill a small bowl 1cm high with the pesto and freeze it. When frozen, cut into dices. Blanch the asparagus, peel and langostinos and blanch them in Maggi Fish and Shellfish Stock. Keep the nose.

Then prepare the Mousseline yam. Boil the yam, mash them and add the heated cream, cold butter and spice it. Roll the

pasta dough thin. Roll the red pasta thin and cut thin strips. Add the thin stripes to the white dough and roll it again. Cut squares and boil them. Roll the black dough thin, cut stripes, place two crosswise and place a frozen pesto dice and wrap it to a dice. Boil it.

For the glasage, boil the Maggi Beef Stock, add the cold butter and blend it. Then garnish the dish. First make chips by cutting two thin slices of yam.

Place a little bit of caviar on one slice and out the other one on top. Fry the thin fennel slices and the yam in the deep fryer and dry them. Roast the bell pepper, peel it and blend it. After that, strain it to reduce the water.

For presentation, glaze the asparagus first and pasta in the glasage. Place one pasta square in the middle of the plate, fill it with 2 langostinos, 2 asparagus and one spoon of mashed yam. Place the second square on top and put another spoon of yam on top. Arrange the chips and nose. Place the pasta dices around with 2 asparagus and garnish the plate with bell pepper coulis and velouté.



Ingredients
4 langostinos
8 green asparagus tips

Coriander & cashew pesto:
25g fresh coriander leaves
25 parsley
100ml olive oil
2 garlic
5g roasted cashew seeds
10g Parmesan cheese
Salt and pepper
Blend all the ingredients

Pasta dough:
90g flour
10g semolina
1 egg
Salt

Black pasta dough:
90g semolina
1 egg
1tbsp. beetroot puree
Salt

Mousseline Yam:
100g yam
50ml cream
5g butter
Salt, nutmeg

Fish Velouté:
125ml Maggi Fish and Shellfish Stock

Glasage:
125ml milk
15g butter
15g flour
10ml white wine
½ onion
½ fennel
Salt, pepper, white peppercorn, bay leaves, clove, juniper berry, starseed

Glasage:
50ml Maggi Beef Stock
50g butter

Bell pepper coulis:
1 red bell pepper
Salt and pepper