

WHOLEGRAIN TOAST WITH FLASH-FRIED LANGOUSTINES, SUMMER DIP OF PUR NATUR 'GREEK-STYLE' YOGHURT

A recipe from De Hermelijn restaurant





Recipe for 4

Mixed herb bouillon

- 400g Pur Natur Greek style yoghurt
- 8 fresh langoustines size 8/12
- ½ cucumber, seeds removed, skin on
- ½ clove garlic
- 4 leaves lovage (Roman celery)
- ½ red onion
- 6 segments sun-dried tomatoes
- pepper and salt
- 4 slices wholegrain bread cut to +/- 2cm
- a few sprigs of chives or young pea shoots

'Greek Style' dip

Finely dice the cucumber, red onion and sun-dried tomatoes.

Crush or chop the garlic very finely.

Use the roe of 6 langoustines, mix everything together.

Season the yoghurt with pepper, salt and the finely chopped lovage.

Mix the vegetables and yoghurt together and allow to rest for an hour so that all of the ingredients can release their flavours.

Langoustines

Use scissors to snip open the upper side of the tail down to the last scale of the tail so that it remains attached to the meat of the tail. Remove the intestine.

Fry in hot clarified butter for +/- 1 minute, fry the upper side only and season the underside with pepper. Do not over-fry the langoustine, the underside of the tail should still be glassy (raw).

Cut the pincers of the langoustines in half and fry with the tails.

Wholegrain toast

Season both sides with pepper and salt and fry briefly in clarified butter, then place on kitchen paper. The aim is for the toast to be warm when it is put on the plate. (If necessary, you can reheat it or keep it warm in the oven)

Presentation on the plate

Take a warm plate, place the toast in the centre and sprinkle liberally with the Greek-style dip.

Then arrange the langoustines on the dip, finish with the fried pincers and a sprig of greenery (chives or young pea shoots)

Place the rest of the on the table in a separate bowl.

Enjoy!!

Photography : Heikki Verdurme