

FLUFFY BAKED POTATO WITH SCAMPI, CURRY SAUCE, HAND-PEELED SHRIMPS AND SABAYON OF GARDEN HERBS

A recipe from the Comte de Flandre restaurant in Oudenaarde





Recipe to serve 4

Fluffy baked potatoes

Ingredients:

- 4 medium-sized Nicola potatoes
- 2 kg coarse sea salt
- 4 tablespoons Pur Natur Greek Style yoghurt 700g
- 100g finely sliced Breydel bacon
- Pepper
- Nutmeg

Method of preparation:

Rinse the potatoes and place them in a baking dish and half cover them with sea salt. Cook them in the oven for 30 minutes at 180 °C.

Scoop out the potato flesh from the skin and purée it along with the yoghurt, pepper, small pieces of fried bacon and nutmeg. Refill the potato skins with the purée and place in the oven for 10 minutes.

Curry sauce

Ingredients:

- 250g shallots
- ¼ L white wine
- ¼ L fish fumet
- ¼ L Pur Natur cream
- 50g Pur Natur butter
- Curry powder
- Pepper
- Salt

Method of preparation:

Finely chop the shallots, braise them briefly and moisten with the white wine. Allow the mixture to reduce until the wine is entirely reduced.

Moisten with the fish fumet and Pur Natur cream. Allow the mixture to reduce until it reaches sauce consistency, take the sauce off the heat and pour it through a sieve. Melt the butter cut into small blocks in the sauce. No further cooking is then required. Season the sauce with curry, pepper and salt.



Sabayon

Ingredients:

- 25g tarragon leaves
- 25g dill
- 25g basil leaves
- 3 egg yolks
- 10 cl white wine
- Pepper
- Salt

Method of preparation:

Bring lightly salted water to the boil. Add the herbs. Take them out again after a few seconds and immerse immediately in ice-cold water.

Strain and add the herbs in a blender to chop finely.

Put the egg yolk and white wine in a saucepan and beat to a foam on a gentle heat. Important: do not allow the mixture to heat above 70°, otherwise the egg yolks will solidify. Finish with the purée of fresh herbs and season with pepper and salt.

Scampi

Ingredients:

- 4 scampi (size 16/20)
- Olive oil
- Pepper
- Salt

Method of preparation:

Fry the scampi in a little olive oil and season with pepper and salt.

Pancetta

Ingredients:

- 1 wafer-thin slice of Pancetta per person

Method of preparation:

Lay a sheet of baking paper in a baking dish and place the slices of Pancetta on it. Put in the oven at 120° and allow to dry for 30 minutes.

Dressing

Put a few spoonfuls of curry sauce on a preheated plate. Arrange the potato and scampi on the plate. Add a few drops of sabayon and finish with the shrimps, cherry tomatoes and a piece of Pancetta.

Bon appétit!

Photography : Heikki Verdurme