

World Gourmet Summit 2006
Culinary Workshop and Luncheon
Four Seasons Hotel Singapore

26 April 2006 / 10.00am - 2.30pm

DUBLIN BAY PRAWNS WITH CORIANDER FRICASSEE,
OLD PARMESAN CHEESE LASAGNA

Presented by:
Iconic Chef Philippe Legendre

Serves 4

Ingredients:

- 800g Dublin bay prawns, peeled and shells reserved
- 40g Butter
- 200ml Cream
- 10ml Coconut milk
- A squeeze of lime juice
- Salt and freshly ground pepper, to taste

- 40ml Olive oil
- 40ml Peanut oil
- 160g Carrots, peeled and julienned
- 300g Sugar snap peas, peas removed and pods thinly sliced
- 120g Celery, peeled and julienned
- A splash of aged balsamic vinegar
- 25g Fresh coriander leaves, chopped
- 50g Lime zest, finely chopped

- 2 Lasagne sheets, cut into 8 rings and cooked until al dente
- 20g Grated aged parmesan cheese



Method

1. For the prawns: Place the prawn shells in a pot, add water just enough to cover the shells and boil for 20 to 25 minutes. Remove and discard the prawn shells from the reduction. Add butter and whisk well, then stir in the cream. Add the coconut milk and a squeeze of lime and whisk until well-blended.
2. Season the peeled prawns with salt and freshly ground pepper. Heat olive oil in a shallow pan and sauté the prawns until evenly caramelised. Keep warm.
3. For the vegetables: Heat the peanut oil in a clean shallow pan. Sauté the julienned carrots, sugar snap peas and celery. Add a splash of aged balsamic vinegar to taste.
4. Mix the chopped coriander and lime zest in a bowl. Spread the mixture on a baking tin and dry in a preheated oven at 90°C for 4 hours until crisp.
5. To serve: Place 1 piece of lasagne in the centre of each serving plate. Spoon the prawn reduction over and sprinkle with grated aged parmesan cheese. Place the sautéed vegetables in a circle in the centre of the lasagne and top with sautéed prawns. Top with another piece of lasagne and sprinkle with oven-dried coriander and lime zest.