



King prawns with nut butter on a bed of leek salad

食谱作者 V-ZUG 瑞族



制备过程	25 分钟
烘烤的时间：烘烤时间取决于机器	40 分钟
份数	4
电器	Combair-Steam SL 自 2015 年

king prawns

100 g butter
450 g king prawns
salt

Heat the butter until it turns a nut-brown colour. Sieve the butter through a coffee filter. Put the nut butter with the king prawns into a bag and vacuum seal on level 1. Place the bag in the cooking tray and into the cold cooking space. Steam.

在 蒸汽 期间为 **53 20** 分钟°C

Leek salad

400 g leek

Wash the leeks and cut them into 4 cm long julienne strips. Put them into a bag and vacuum seal it on level 2. Place the bag in the cooking tray and into the cold cooking space. Steam.

放入食物

在 蒸汽 期间为 **86 20** 分钟°C

6 tbsp olive oil
4 tbsp lemon juice
A little lemon zest
Salt
1 tsp mustard
Pepper, freshly milled, black

For the vinaigrette, stir all the ingredients together well. Add the warm leek and mix well.

Arranging on the plate

30 g hazelnuts

Coarsely chop and dry-fry the hazelnuts. Sear the cooked prawns briefly on both sides in a little nut butter from the bag. Season with salt.





Arrange the prawns on top of the leek salad and sprinkle over the dry-fried hazelnuts.

配件

Perforated cooking tray, 430 × 370 × 25 mm

Vacuum bag

附加信息

创建时间	11.12.2019
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