King prawns with nut butter on a bed of leek salad

Recipe by V-ZUG Ltd.



Preparation	25 Mins
Cooking time	40 Mins
Portions	4
Appliance	Combair-Steam SL from 2015

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.

Steaming 53 °C for 20 Mins

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.

Put the food in

Steaming 86 °C for 20 Mins

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.

Accessories

Perforated cooking tray, 430 × 370 × 25 mm

Vacuum bag

Additional information

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