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Roasted Langoustines and Champagne Porcini Mushrooms

Executive Chef Christophe Moret - Domaine Les Crayères

Roasted Langoustines and Champagne Porcini Mushrooms, Thermidor Claws, Coral Jus

1 to 2 langoustines and claws per person

Shell the tails, keeping the last segment.

Shell the claws, remove the meat, and carefully open the top of the shell using small scissors.

Thermidor stuffing

100 g langoustine meat

30 g piquillo peppers, finely diced

20 g shallots, finely chopped and cooked down as for a Béarnaise reduction

1 tsp light breadcrumbs

1 tsp Reims mustard

1 tbsp chopped chives + ½ tsp chopped tarragon

2 tbsp American sauce reduction

Fill the claws with the stuffing and brown them under the salamander just before serving.

Porcini mushrooms:

Clean the porcini. Finely dice the stems.

Sweat a chopped shallot, add the diced stems, and cook down as for a duxelles.

Finish with 1 tbsp chopped fine herbs, then set aside.

Slice the caps thinly (about 3 mm) using a mandoline, sauté in duck fat without excessive colouring, then set aside.

Caramelized Onion Soubise Purée (M. Caillot)

500 g finely sliced onions, slowly cooked down and lightly caramelized in 80 g semi-salted butter.

Drain, then blend until perfectly smooth.

“À la Diable” Viennoise Crust:

210 g fresh white bread crumbs
300 g butter
2 tbsp chopped fine herbs
1 tsp ground black pepper (mignonette), sifted
1 tsp Espelette pepper

Melt the butter and add the breadcrumbs.
Cook until lightly golden (hazelnut colour).

Transfer to a mixing bowl over ice, add the herbs and seasoning once cool.
Spread between two sheets of parchment paper to 2 mm thickness.
Chill, then cut into thin strips.

Porcini Sabayon with Château-Chalon Wine

Sweat one shallot with 100 g porcini and 50 g shiitake mushrooms.
Deglaze with 1 dl Château-Chalon wine and reduce by half.
Strain the liquid, add 2 egg yolks, and whisk as for a classic sabayon.
Incorporate 100 g melted fresh butter and 1 tsp sieved porcini powder.
Pour into a siphon and charge with one gas cartridge.
Dust the top of the sabayon with a mixture of coral and porcini powders.

Plating:

At the bottom of the plate, spread the porcini brunoise bound with 1 tbsp caramelized onion purée using a ring mold, to a fine layer about 2–3 mm thick.
Arrange the porcini cap slices neatly on top, place the strips of viennoise crust, and heat everything under the salamander.
Add the roasted langoustine and grilled claws.
Serve the sabayon separately.



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