
SEAFOOD CUSTARD WITH SPOT PRAWN AND FENNEL SALAD



Food : Appetisers

Ingredients

- 20ml crustacean consommé
- 30g egg
- 40ml cream
- 20g caviar
- 10g sour cream
- 1g chives
- 100g spot prawn
- 50g fennel
- 20ml veloute
- 2g dill
- 30ml honey lemon dressing
- Salt, pepper to taste

Methods

- Mix crustacean consommé, egg cream, veloute, salt and pepper, then steam for about 5 minutes. Cool down.
- Mix spot prawn, fennel and chives in honey lemon dressing.
- Layer salad and custard in a glass then arrange caviar, sour cream and dill for garnish.