

"Recipes from Château d'Issan"

ROASTED SCAMPI WITH GIROLLE MUSHROOMS AND CRUSTACEAN SAUCE

For 5 people

Ingredients

- 15 size 2 scampi
- 2 onions
- 4 garlic cloves
- 3 carrots
- 1 tin of tomato concentrate
- 2 cl of cognac
- 8 cl of olive oil
- ½ bunch of tarragon

Remove the scampi heads, shell the tails, but leave two bands of shell on the end.

Crustacean sauce with tarragon

Heat the 15 scampi heads in olive oil in a warm pot. Allow them to caramelise and add the onions, the carrots and the garlic cloves. Allow to sweat, then add the tomato concentrate, the cognac, then the tarragon. Add liquid to fill the pot to three quarters of its depth. Allow to reduce by one quarter. Then pour the mixture into a fine chinois and crush it. Finish the sauce with butter and finely chopped tarragon.

Dressing

- 1 kg of girolle mushrooms
- 2 shallots
- 1 bunch of chives

Wash the mushrooms in cold water several times. Let them drain. Peel and finely chop the shallots, brown the mushrooms in the butter and add the shallots and the chives at the end.

Presentation

Place the girolle mushrooms in a bowl with the 3 scampi tails that you have wiped and dressed with the sauce.

