

Whiting & Langoustines

Ingredients

10 Whole Whiting
10 Sheets of nori seaweed
vegetable oil for deep frying
50 Langoustine
150g Fresh ginger, brunoise & blanched
250ml Fish sauce
250ml Palm sugar
250g Shiitake mushrooms
1 Bunch of coriander, chopped
150ml Coconut cream
1 recipe of beer batter

Method

- 1) To make the stuffing, puree the flesh from 30 langoustine, ginger, fish sauce & palm sugar.
- 2) Add the chopped mushrooms and coriander, mix with a spatula
- 3) Slowly add the coconut cream until fully incorporated
- 4) To prep the fish, kipper fillet leaving the belly intact. Remove all the bones.
- 5) Fill with langoustine mousse.
- 6) Slightly moisten the nori then wrap the filled fish, but don't wrap it to tightly or this will split during cooking.
- 7) Chill before cooking.
- 8) Flour and coat in batter before deep frying.

Served with Carrot escabeche, broad beans, langoustine oil, confit baby fennel & carrot foam

