# Steamed Scampi with pumpkin tortellini & cauliflower puree

Scampi is premium seafood with a firm texture & sweet flavour; it can be treated in a similar way to prawns. This recipe promotes the sweet delicate flavour of the Scampi with rich complementary garnishes that provide a platform of harmonizing flavours & textures.

# Ingredients - Scampi

24 each Scampi – peeled & deveined.

### **Pumpkin Tortellini**

250gms Pumpkin – cut into small pieces

2 cloves Shallots - diced

2 cloves Garlic- peeled & diced

4 Gyoza Wrappers

100gms Butter

100mls Water

Flaky salt & freshly ground white pepper to taste

## **Cauliflower Puree**

500gms Cauliflower - chopped

1/2 Onion - chopped

150gms Butter

2 cloves Garlic – peeled & diced

2 cups Milk

Salt and pepper, to taste

### Herb Oil

1/3 cup (loosely packed) Fresh Parsley sprigs

1/4 cup (loosely packed) Fresh Tarragon Leaves

1cup (loosely packed) Spinach Leaves

1 cup Canola Oil

#### Garnish – Herbs (optional)

Watercress

Shiso Cress

**Edible Flowers** 

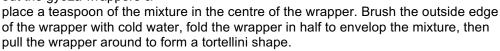
Makes 4 Entrée portions

# Method to cook the Scampi

• Steam the Scampi for approximately 2-3 minutes depending on the size. Be careful not to overcook the scampi as the flesh will become too soft to handle & tasteless. See – Completing the dish to serve (end of this recipe) for when to cook the Scampi

## **Pumpkin Tortellini**

- In a medium fry pan lightly sauté the garlic, shallots & pumpkin in butter till lightly caramelized, turn the heat to low & add the water.
- Slowly cook till the pumpkin becomes soft & the water evaporates, the mixture should become a chunky paste.
- Season & place in a container to cool.
- Once the mixture is cool lay out the gyoza wrappers &



- Hold the tortellini on a plate to cook just prior to serving the completed dish.
- Reserve the rest of the pumpkin mixture for future use (can be frozen).

### **Cauliflower Puree**

- In a large saucepan over medium heat, soften the onion in 50gms butter. Add the cauliflower, garlic and milk. Season with salt. Bring to a boil.
- Reduce the heat, cover and simmer gently until the cauliflower is tender, about 15 minutes.
- Drain well, setting aside the liquid for another use.
- In a food processor, purée the cauliflower with the remaining 100gms butter and no more than 60 ml (1/4 cup) of the cooking liquid. Adjust the seasoning.
- Reserve & keep warm till ready to plate.

#### Herb Oil

- Blanch the herbs & spinach leaves in a pot of boiling water for 20 seconds then refresh in ice water. Remove the herbs/spinach from the water & squeeze excess water from them.
- Place the herbs into a food processor & blend, slowly adding the oil, Blend till oil is a strong green colour. Reserve in a container till required.

# **Completing the Dish to Serve**

- Warm 4 plates.
- Using a small pot/steamer combo cook the tortellini in boiling water salted for approximately 5-6 minutes, in the last 2-3 minutes of the cooking process steam the Scampi.
- Remove both the tortellini's & the scampi & season
- Lay even amounts of cauliflower puree on each plate, arrange the tortellini on the puree in the center of each plate. Place 6 Scampi on each plate & spoon a little herb oil on each plate, garnish with herbs & serve hot.

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