## Open lasagna of langostinos

and yam with coriander & cashew pesto



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## Method

First, prepare the 3-pasta

one thin slice of fennel and dough. For the velouté with white wine and Maggi the spices and glaze them add the vegetables except heat the butter in a pot, and add the milk. Let it boi Fish and Shellifish Stock Add the flour, extinguish for 20 minutes, strain it.

cut into dices. Blanch Shellfish Stock. Keep the them in Maggi Fish and langostinos and blanch the asparagus, peel and freeze it. When frozen. high with the pesto and Fill a small bowl 1cm

butter and spice it. Roll the the heated cream, cold yam, mash them and add Mousseline yam. Boil the Then prepare the

reduce the water.

pasta dough thin. Roll the and wrap it to a dice. Boil dough thin, cut stripes, boil them. Roll the black it again. Cut squares and strips. Add the thin stripes red pasta thin and cut thin place a frozen pesto dice place two crosswise and to the white dough and rol

For the glasage, boil the pepper, peel it and blend dry them. Roast the bell yam in the deep fryer and thin fennel slices and the other one on top. Fry the on one slice and out the Place a little bit of caviar two thin slices of yam. First make chips by cutting it. Then garnish the dish. the cold butter and blend Maggi Beef Stock, add it. After that, strain it to

> of the plate; fill it with 2 asparagus first and pasta For presentation, glaze the and one spoon of mashed pasta square in the middle in the glasage. Place one dices around with 2 and nose. Place the pasta another spoon of yam on square on top and put yam. Place the second langostinos, 2 asparagus coulis and velouté plate with bell pepper asparagus and garnish the top. Arrange the chips





2 garlic

25 parsley

100ml alveoli





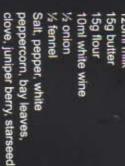






1 egg 90g flour 10g semolina







50ml Maggi Beef Stock

Salt and pepper 1 red bell pepper Bell pepper coulis







1tbsp. beetroot puree

90g semolina Black pasta dough:

Coriander & cashew pesto:

25g fresh coriander leaves

Mousseline Yam:

8 green asparagus tips

4 langostinos

Salt, nutmeg 5g butter 50ml cream

