



**Miele**

# Prawn cocktail with edamame and shallot crumble

By Miele

**35 minutes**

Preparation time

**12 minutes**

Cooking time

**4 serves**

Serves

## INGREDIENTS

### Prawns

250 g raw medium prawns,  
meat only  
½ lemon, zested in long  
strips  
½ red chilli, cut lengthwise  
1 tsp fish sauce  
½ tsp caster sugar

### Edamame mousse

150 g edamame, shelled  
1 sheet gold gelatine,  
soaked  
1 tsp sugar  
20 g white miso paste  
100 ml filtered water  
in cold water  
100 ml cream  
2 tsp yuzu juice  
1 tsp salt flakes, crushed

### Shallot crumble

25 g crispy shallots  
13 g caster sugar  
1 pinch chilli flakes  
½ tsp salt flakes

### To serve

1 tsp yuzu juice  
Pinch cayenne, to taste  
50 g edamame, shelled  
½ tbsp nigella seeds  
Small bunch pea tendrils or  
micro sorrel

## METHOD

### Prawns

1. In a small vacuum sealing bag, combine all ingredients. Place in the vacuum sealing drawer and Vacuum on Setting 3 and Seal on setting 3.
2. Place into the steam oven and Sous-vide at 70°C for 10 minutes.
3. Remove and chill in iced water. Store in the fridge until required.

### Edamame mousse

1. Place the edamame, including the 50 g needed to serve, into a perforated steam container.
2. Place into the steam oven and Steam at 100°C for 2 minutes. Chill in iced water and then drain.
3. Remove 50 g of edamame and store in the fridge until required.
4. Soften the gelatine leaf in cold water for 3 minutes, drain and squeeze out any water.
5. Place the remaining edamame in a high speed blender with the sugar, white miso, water and drained gelatine. Blend until smooth.
6. Whip the cream until soft peaks form and fold into the edamame puree with the yuzu and salt. Fold until it starts to thicken, then spoon into 4 glasses and tap lightly on a tea towel to remove any air pockets.
7. Cover and allow to set in the fridge for a minimum of 1 hour.

### Shallot crumble

1. Place all ingredients into a food processor and pulse to a crumble, or crumble together with your hands.

### To serve

1. Remove the prawns from the fridge, drain and discard the chilli and lemon.
2. In a mixing bowl, add the prawns, yuzu juice and cayenne and gently toss to combine.
3. Add the edamame and nigella seeds to the prawns and lightly combine.
4. Sprinkle the shallot crumble on top of the mousse and scatter the prawn and edamame mix on top.
5. Add a little more of the shallot crumble on top and garnish with pea tendrils or micro sorrel.

### Hints and tips

- The prawns can be sous-vide out of a bag on a perforated steam container lined with baking paper.
- If you're unable to source yuzu, you can mix 3 tbsp fresh lime juice with ½ tbsp fresh orange juice.
- Extra shallot crumble can be used over noodles or salad.