

BEECH OVENS

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Beech Ovens Recipe Library

Ceviche of Prawns, Crushed Avocado, Shellfish Bloody Mary Emulsion

Name of dish:

Ceviche of Prawns, Crushed Avocado, Shellfish Bloody Mary Emulsion

Number of portions:

4

Recipe Courtesy of Chef Grant MacPherson, Scotch Myst.

<http://www.scotchmyst.com>

Ingredients:

Raw Prawn	4 pc
(U 12-15, peeled, deveined, halved)	
Lobster Shells	½ lb
Tomato, medium diced	3 pc
Onion	2 pc
Celery	¼ stalk
Carrot	1 pc
Vodka, Grey goose	¼ cup (60 ml)
White Wine	¼ cup (60 ml)
Horseradish, fresh, diced	2 tbsp
Tabasco	2 tbsp (30 ml)

Ingredients:

Tomato Juice	1 cup (240 ml)
Worcestershire	a few drops
Lime, Juiced	4 pc
Cilantro, chopped	1 cup
Pistachio Nuts, roasted, roughly chopped	½ cup
Avocado, crushed	1 pc
Celery Salt	To taste
Coarse Salt, Morton	To taste
Black Pepper, crushed	To taste

To Garnish:

Micro Cilantro	2 cups
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To Finish:

Extra Virgin Olive Oil	1 tbsp
Sea Salt	To taste

Method

In a container, marinate Prawns with Lime Juice, Cilantro, Salt, and Black Pepper for 3 hours. In a pan over medium high heat, sauté Onions, Celery, and Carrot. Add White Wine, Vodka, and Lobster Shells. Bring it to a boil and simmer for 10 minutes and strain. In a big pot, add the strained Shellfish Stock, Tomatoes, Tomato Juice, Horseradish, Tabasco, Worcestershire, Celery Salt, Black Pepper and blend very finely.

Presentation

In a mini glass, put crushed Avocado on the bottom. Add Blood Mary Emulsion and place the marinated Prawn. Garnish with Micro Cilantro. Finish with Extra Virgin Olive Oil, Black Pepper and cracked Pistachios.

