



Scallop and scampi kebabs with mixed Lutosa mashed potatoes

Ingredients (for 4 people)

- 12 large scallops
- 12 scampi tails
- 6 slices of Ganda ham
- 400 g broccoli
- 1 celeriac (+ /700 g)
- 800 g Lutosa Bintje mashed potatoes or Plain mashed potatoes
- 30 cl cream
- 200 g frozen peas
- 1 bunch of fresh basil
- fresh chives
- 25 cl milk
- dash of olive oil
- 1 clove of garlic
- salt and pepper
- 50 g butter

Preparation

Clean the scallops and remove the coral. Defrost the scampi tails in warm water, shell them, make an incision in the back and remove the black intestinal vein. Wrap each scampi tail in half a slice of ham. Peel the celeriac, put a third aside for the garnish. Roughly dice the rest and cook in the milk with a little water. Add salt and pepper, and some nutmeg if liked. Cook the broccoli in boiling water. Heat the Lutosa mashed potatoes according to the packet instructions. Divide the quantity into two. Put the broccoli and celeriac separately through a blender. Add each vegetable to a half quantity of mashed potato and mix to a thick, even consistency. Add butter, salt and pepper to taste (NB: Bintje Mashed potatoes are already seasoned). Keep hot. Put the peas and cream in a small frying pan, bring to the boil and add the basil. Allow to simmer for a further two minutes and then mix. Pass the sauce through a fine sieve. Check the seasoning. Take the remaining celeriac and cut very thin square slices for the crisps you will use to decorate the mash. Heat a little olive oil in a frying pan and roll the scallops lightly in the flour. When the oil is hot, sear the scampi and scallops for two to three minutes with the finely chopped garlic. Season. Make the kebabs by alternating three scallops with three scampi tails.

Fry the celeriac crisps in a little oil or in the deep-fat fryer at 190°C until they are well browned. Remove and add salt. To serve, fill the lower part of a lightly oiled metal ring or square mould with the mashed potato and broccoli, filling the other half with the celeriac mash. Place the kebab on the other side of the plate. Top the dish with a few streaks of basil sauce. Arrange the celeriac crisps and chives over the two types of mash.

