



## Wintec – Carl Houben

Vanilla scented snapper fillet with a green pea and chive risotto, seared scallops, crisp pancetta pickle carrot, fennel and baby watercress. Meyer lemon oil.

### Ingredients:

½ vanilla pod.	100g sea salt.
150g Baby peas.	30g shallot.
100ml white stock.	80g Arborio rice.
50g shallot.	190ml white stock.
30ml White wine	Chives.
40g mascarpone.	30g Parmesan.
30g butter.	5g micro Watercress
Ice Cubes.	150g Skin on Snapper fillet.
30ml Canola oil.	2 Scallops.
3 baby carrots.	50ml White wine vinegar.
50ml Raw sugar.	20g fennel bulb.
2 Meyer lemons.	150ml Olive oil.
40g sliced Pancetta.	

### Method:

**Vanilla Salt:** blitz dried vanilla pod with ¼ of the salt then mix with the rest of the salt (can keep for a few months)

**Pea puree:** sweat off shallots with 5g butter (no colour), add cold stock and set aside. Blanch and refresh the peas, add to shallots and cold stock, blitz in the blender till smooth, season and set aside till service

**Risotto:** sweat off shallots in 5g butter, add arborio rice and stir gently, add wine then 50ml of white stock every 2 minutes till majority of liquor has been absorbed. Just prior to service add mascarpone, some of the pea puree (use our senses) parmesan and chives, season.

**Crisp Pancetta:** shallow fry rashers of pancetta till golden crisp then place on absorbent paper to dry out.

**Pickle baby Carrots:** Peel baby carrots (3 different colours) and then shave with peeler long thin strips, bring the vinegar and raw sugar to the boil then pour

over shaved carrots, set aside till tender and cool (can keep for a few weeks).

**Meyer lemon oil:** Place Olive oil in a whip cream canister, zest the lemons and place zest in the whip cream canister. Close and charge with two NO<sub>2</sub> (nitrous oxide) canister, leave for a few minutes and then release the pressure and strain.

**Service/ Finishing:** Preheat a small Sauté pan with a little oil. Season Snapper with vanilla salt, place skin side down in hot Sauté pan; add 10g butter for colour and flavour. When snapper is almost done remove from heat and place on absorbent paper and sear the scallops in the same Sauté pan.

Start heating up risotto to finish off. The texture required for a great risotto is “thick and creamy” neither stiff nor runny and loose.

Assemble as follows: pea puree splatter on plate, then a nice spoon full of risotto to the left of the plate, place Snapper skin side up just off the risotto, then we are going to build a little salad of the pickle carrot, fennel and micro watercress, squeeze of a little lemon juice and a squirt of lemon oil, place salad over the exposed risotto, gently place scallops just off the salad and snapper and crumble crisp pancetta over the whole dish. Boom!!

