Prawn And Passion Fruit " Choud-Froid" With Midley vegetable And Lemon Dill Oil

Ingredients:

1) Prawn (1kg)
2) Egg White (25gm)
3) Cream (10gm)
4) Lemon Palm (5gm)
5) Carrot (1 piece)
6) Cucumber (1 piece)
7) Passion Fruit Puree (500gm)
8) Sweet Pea (1 piece)
9) Thai Asparagus (1 bundle)
10) Vine tomato (1 piece)
11) Gelatine Sheet (12 pieces)
12) Lemon juice (10gm)
13) Dill (25gm)
14) Olive oil (10gm)

Instructions:

1. Roughly chop 300gm of prawn and set aside.
   Set aside a piece for final plating and blend the rest of the prawns in a blender while adding in the egg white, cream, salt and pepper. Blend until smooth. Chop lemon palm and fold into the prawn mousse.
2. Slice the carrot (0.2cm thickness).
   Blanch the carrot slices quickly and it cool down in ice water. Pat dry.
3. Blanch the thai asparagus and sweet pea and cool it down in ice water as well.
4. Thinly slice the cucumber and roll it till it is shaped like a pagoda.
5. Cook the prawns with butter. Cut the vine tomato into quarters.
6. Assemble the prawn farce in a terrine mould layer by layer as seen in the picture above.
   Steam for 40 minutes at 80°C. Cool the prawn farce in the chiller before unmolding.
7. Heat up passion fruit puree and add some sugar.
   Bring the puree to a boil . Add soft gelatine sheet and finely sieve.
8. After the passion fruit puree cools to about o room temperature, drizzle the puree over the terrine.
   Let it set in the chiller and repeat the process.
9. Cut the terrine into slices.
10. Assemble all ingredients and plating.

For The Sauce:

1. Blanch dill for 10 seconds and immediate cool down it in ice water. Strain and pat dry.
   Blend the dill in a blender and mix with olive oil. Fine sieve.
2. Mix lemon juice, sugar and the dill oil together but do not immulsify it.
   And it is ready to be used for plating.