



## **Scampi with Celeriac and Shellfish Bisque**

**Chef Matt Moran**

### Ingredients

1 celeriac  
160 g mud crab meat  
80 g mayonnaise  
1 tablespoon seeded mustard  
6 teaspoons salmon roe  
9 scampi tails  
20 g salted butter, melted  
chervil for garnish

### For the Scampi and prawn stock

Olive oil and butter for frying  
1 carrot (diced)  
2 celery stalks (diced)  
1 leek (diced)  
1 brown onion (diced)  
1 medium fennel (diced)  
1 clove garlic (chopped)  
1 tablespoon fennel seeds  
1 tablespoon coriander seeds  
1 star anise  
250 ml white wine  
4 roma tomatoes (chopped)  
1½ litres chicken stock  
½ bunch tarragon  
¼ bunch thyme  
½ bunch coriander  
2 bay leaves  
½ bunch continental parsley  
½ bunch basil  
½ lemon  
50 ml brandy  
6 tablespoons tomato paste  
500 g prawn shells  
500 g scampi shells  
30 ml cream  
10 ml brandy



### Method

To make the scampi and prawn stock, place a small amount of olive oil and butter in a large saucepan, melt the butter and add the carrot, celery, leek, onion, fennel and garlic, fennel seeds, coriander seeds and star anise and cook for 3 -4 minutes until tender, do not allow to colour. Add the tomato puree and shells. Flambé with the brandy, and then add the white wine, tomatoes, chicken stock, tarragon, thyme, coriander, and bay leaves. Bring to the boil then reduce the heat and simmer for 40 minutes. Strain the stock through a very fine sieve twice. Add the basil, parsley and lemon and leave for 15 minutes allowing the flavours to infuse. Before using, strain the stock again and return to a clean saucepan. Bring the stock to a simmer and reduce to 200 ml.

When ready to serve add the cream to the stock and over medium heat simmer until it is reduced to approximately half. Stir in the brandy to finish.

Preheat the oven to 180°C. Trim the outer layer of the celeriac and slice into very thin strips. Mix the celeriac, mud crab meat, mayonnaise, seeded mustard and half the salmon roe and chervil together in a large bowl. Add the rest of the chervil and salmon roe to complete the salad. Place the scampi on a baking tray, brush with the melted butter and bake for 4 minutes in the oven.

Place the salad on the plates and arrange the scampi on top. Using a hand blender, froth the bisque sauce and drizzle over the scampi. Garnish with the chervil.