

FRENCH QUENELLE BUN *Nantua sauce*



Entrée



French quenelles buns



Serves

4



Cooking time

15 MN



INGREDIENTS

- 4 French quenelles buns
- 17.6oz crayfish
- 3.5oz 18-month-old Comté
- 7oz butter
- 5oz flour
- 0.35oz green curry paste
- 3.5oz Mascarpone
- 3.5oz Cognac
- 0.7oz tomato concentrate
- 1 carrot
- 1 leek
- 1/2 celery root
- 1/2 head of celery
- 500ml white wine
- 250ml chicken stock

DIRECTIONS

PRÉPARATION

Nantua sauce:

- **Make a bisque** : Fry the crayfish and flambé with cognac. Add the tomato concentrate, leek and carrot. Add white wine, then water to cover and simmer for 2 hours.
- **Make a roux** : Melt 5oz of butter then add flour and the bisque stock to make a thick sauce. Pass the bisque through a conical sieve then add the roux.

Celery root risotto:

- Finely **dice** the celery root and **blanch it** in boiling water for 3 minutes.
- **Add** the chicken stock, add the Mascarpone and the grated Comté. **Season** with salt and pepper.
- **Put** the head of celery in the centrifuge and **collect** the juice. **Blend** the green curry paste with the warm celery juice and 2oz of butter with a stick blender.

French quenelle bun:

- **Poach** the quenelles in a saucepan of boiling water for **10 minutes**, then put them in a terracotta dish before covering them with the Nantua sauce.
- **Bake** in the oven at 230°C / 445°F for 15 minutes.

Plating:

- In a soup plate, put the risotto in the bottom, put 1 quenelle on top and coat with the Nantua sauce. Add the celery emulsion and serve.