



LE PONT DE LA TOUR



LE PONT DE LA TOUR AT HOME

METHOD GUIDE

<https://www.lepontdelatour.co.uk/>



LE PONT DE LA TOUR

INGREDIENTS

- XL Orkney Scallops ceviche, Green Apple and Elderflower
 - 100g Marinated Cornish clams
- 4 Poached Jersey Oysters, Cucumber and dill Salsa
 - House Cured Steelhead trout
 - Cured seabass, pink grapefruit dressing
 - 6 Poached Tiger prawns
 - ½ Poached Lobster – Citrus Mayonnaise
 - Pickled Fennel and cucumber salad
 - Baby watercress and pickled shallots
- Potato and rosemary Bread and Cultured butter



LE PONT DE LA TOUR

METHOD

XL Orkney Scallops ceviche, Green Apple and Elderflower

Allergens: Mollusc / sulphites / shellfish

- Slice the cured scallop into six and position into the sterilised shell provided. - Spoon over the apple and Elderflower mix (1) and drizzle with the Parsley oil (2)

100g Marinated Cornish clams

Allergens: Mollusc

- Spoon the Marinated clams into the razor clam shell and sprinkle with the Dulse powder (3)

4 Poached Jersey Oysters, Cucumber and dill Salsa

Allergens: Mollusc / shellfish / sulphites

- Place the poached oyster in the oyster shells. Spoon over the cucumber salsa (4)

House Cured Steelhead trout

Allergens: Fish / sulphites

- Open and serve



LE PONT DE LA TOUR

METHOD

Cured seabass, pink grapefruit dressing

Allergens: Fish / sulphites

- Lay the Seabass ceviche into a serving bowl and spoon over the Grapefruit dressing (5) sprinkle with chive(6)

6 Poached Tiger prawns

Allergens: Shellfish / sulphites

½ Poached Lobster – Citrus Mayonnaise

Allergens: Sulphites / egg/ shellfish

- Open out the half poached lobster. Brush with the lemon oil (7) and serve with the citrus lobster mayo (8)

Pickled Fennel and cucumber salad

Allergens: Sulphites

- Dress the shaved fennel and cucumber in the pickle liquid and serve (9)



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METHOD

Baby watercress and pickled shallots

Allergens: Sulphites

- Dress the watercress with the pickled shallots (10)

Potato and rosemary Bread and Cultured butter

Allergens: Gluten / milk

- Warm the bread in the oven at 170°C for 10mins , slice and serve with the cultured butter