

Grilled scampi with Parma ham



For 2 people, the scampi is split into portions of 400 grams per person and prepared for grilling. As much as possible of the little string or intestine which is in the scampi, is removed. The scampi are placed on the grill pan, together with a couple of crushed and unpeeled garlic cloves - to be grilled together with the scampi. If you wish, you can sprinkle with fresh herbs and salt - and pour a touch of olive oil over the top.

6 slices of air-dried Parma ham are laid on baking paper, and a dish is placed on top to create pressure. This is then put into the oven at 170 degrees for about 15 minutes.

White bread is cut into rustic squares and put in an oven-proof dish or roasting pan. Toss the pieces of bread in a mixture of rosemary, 2 crushed and unpeeled cloves of garlic, and 4-5 tablespoons of good quality olive oil. This mixture is seasoned with a little Læsø salt. The bread is put in the oven for about 10 minutes, at the same temperature as the ham, until it is crisp.

50 grams of parmesan is grated, and blended with ½ dl. crème fraîche, ½ dl. mayonnaise, 1 sliced clove of garlic, and a couple of anchovies. Blend these ingredients together until they become a homogenous mass, and add salt and pepper to taste

Dress the romaine lettuce with the blended mixture and share into 2 deep plates. The grilled scampi are arranged on the lettuce. The dish is seasoned with the crispy air-dried ham, and croutons, and garnished with grated parmesan and chopped parsley.