

Scampi in ravioli with lemon confit



Cured pork back-fat such as lardo - or salted, smoked speck, is cut into wafer thin slices (on a slicing machine if you have one).

These slices of fat are arranged on a piece of baking paper. 2 small scampi tails (about 300 grams per person) are placed on each slice of fat and seasoned with a little olive oil and salt. A thin slice of the fat is laid on top of each one. This is then placed in the oven at 50-60 degrees for about 5 minutes or until the fat translucent..

2-3 lemons - preferably organic, or otherwise thoroughly washed - are then cut into halves. These have previously been pressed, and the juice set to one side for later use. The lemon peel, which is to be blended, is now cut into quarters and brought to the boil up to 25 times.

The peel is put into cold water after each boiling, to draw the bitterness out, , The lemon juice is then, together with 200 grams of sugar, boiled up into a thick syrup, which is then blended with the lemon peel.

The blended mass is then strained through a sieve and arranged on the plates with the scampi ravioli.

The dish is garnished with rocket leaves, a little more olive oil, and some crushed black pepper.