

## Scampi spring roll



Raw scampi tails (about. 300 grams per person) are arranged on the spring roll sheets, 2 to each sheet. They are seasoned with grated lime peel (from organic or thoroughly washed limes) - and salt. The spring roll sheet is folded in around the scampi and rolled tightly, and the join is brushed with water.

Broccoli florets are blanched in a saucepan at high temperature together with olive oil, salt, water and whole slices of garlic, until the broccoli is al dente.

100 grams of melted butter is browned in a saucepan and poured over 50 grams of peeled and grated ginger. Add soya to taste.

The spring rolls are now deep-fried until they are golden brown and crisp. Peanut oil is best for this purpose, but other neutral-taste oils can also be used.

The broccoli florets are now arranged on the plate. The spring rolls with scampi tails are taken up when they are golden brown, and crisp. Before they are put onto the plate they are laid on fat absorbent paper - or a tea-towel.

Finally, the dressing is poured over the broccoli-florets and the scampi spring rolls. Garnish with fresh herbs.