

Scampi with pea risotto



Add olive oil to the pan. A little salt is sprinkled in, and the scampi tails are pan roasted - backs down.

Finely chop 2 small shallots - or 1 large one, and cut 50 grams of spicy salami (for example Chorizo) - into strips.

The scampi tails are removed from the pan when they are golden brown, but still juicy. A little olive oil is now added to the same pan used for the scampi tails, and the shallots and salami are then sautéed together with approximately 100 grams of fine peas and slices of garlic.

Add 25 grams of butter, grated parmesan, 1 dl. crème fraîche (38%), whipped cream made up from 1 dl. of whipping cream, and a little coarsely chopped parsley.

Mix this together over a low heat.

Arrange in a deep dish with the golden brown scampi spring rolls.

Garnish with fresh pea shoots or other fresh herbs.