

## *Scampi with cauliflower couscous*



The stalk and leaves are removed from the cauliflower. Thin slices from a cauliflower floret are cut and laid to one side (possibly in some iced water).

The remainder of the cauliflower is blended to a consistency which resembles couscous. Then - the real, previously boiled couscous - is added to this, and blended together. Add currants, olive oil, salt and pepper and mix everything together.

Trim the raw, de-shelled scampi tails.

The marinated couscous mixture is served onto a deep plate - arrange the raw scampi tails and the raw slices of cauliflower on top, together with baby leaves.

Rapidly boiling lobster bisque is poured over the scampi tails and the couscous. The lobster bisque can be made using the crushed claws, head and shells. Fish, veal - or chicken stock together with finely chopped herbs are added - and brought to the boil. Allow this to cool off - then boil again. Finally, after being poured through a sieve, the bisque is ready.

Lobster bisque can also be bought ready-made.