

## *Scampi orange with carrots*



The tops are removed from small, washed carrots. These are glazed in a mixture of the juice of an orange, and 10 grams of butter.

The carrots are boiled and then blended with 25 grams of butter, the juice of an orange and a little salt, until the mixture has a light consistency.

A couple of carrots are peeled in very thin ribbons and marinated in olive oil and the juice of an orange.

The scampi tails are pan fried in olive oil (300 grams per person) - with backs down.

The carrot puré, the glazed carrots, the marinated carrot ribbons, and the golden brown scampi tails are now arranged on the plate. Sprinkle a little Læsø Sydesalt - garnish with herbs and, finally - pour the mixture of butter and juice which was used for glazing the carrots, over the top.