



# PUFFED LEEKS | SHRIMPS

## BISQUE HOLLANDAISE

### Ingredients:

2 Leeks  
400 g hand peeled grey North  
Sea shrimps  
a few sprigs of chervil

### *Bisque hollandaise*

140 gr bisque (from the shrimp  
heads)  
100 g egg yolk  
50 g cold butter cubes  
Pickled egg yolk  
4 egg yolks  
350 gr salt Eldurapi veggie salt  
250 gr sugar

### *Thyme charcoal oil*

500 ml sunflower oil  
3 pieces of glowing charcoal

### Preparation

#### **Pickled egg yolk (4 to 8 days)**

Mix the salt and sugar well and pour half of it into a bowl. Make four dimples with the back of a spoon and carefully place the egg yolks in them. Cover them with the other half of the sugar/salt mixture. Stretch some plastic wrap over them, but make sure some air can get in, by leaving one side loosely open, for example. Slide them into the fridge and leave them for 4-8 days.

Dig them up carefully, brush off any salt with a brush and rinse them under the tap (do this carefully, too, so the yolk doesn't break). Then pat them dry with a piece of kitchen paper. Then let them dry out in an oven at 65 degrees for 1.5 to 2 hours. Does your oven temperature not go that low? Then you can also let them dry overnight on a rack in the fridge.

After drying, the egg yolks should be firm and look like dried apricots. Store them in an airtight box in the fridge; this way they will keep for a month. If you want to use them, grate them

1 bunch of fresh thyme

**Equipment:**

Shichirin Yakiniku (can also be made on a Kamado)  
Binchotan Charcoal

over your dish.

**Thyme charcoal oil (1 night)**

Pour the oil into a pan.

Add a few cubes of glowing charcoal one by one. Cover with a lid. When it stops smoking, add a new piece of charcoal. 3 pieces in total are enough for this amount of oil. Dip the thyme into the oil and heat the oil briefly to infuse the thyme. Let the oil soak overnight and cool. (room temperature). Strain the oil with a fine tip sieve and store in a sterile glass bottle.

**Preparation**

**Puffed leeks**

Place the whole leeks directly over the coals on the grill. Turn the leeks in between so that all sides are black. Prick the leeks with a skewer. When it is completely soft, you can remove it from the barbecue.

**Bisque-hollandaise**

Pour the bisque into a sauce pan and bring to the boil. When it boils, remove pan from heat/bbq. Add the egg yolks and mix them into the bisque with a hand mixer. Return the pan to the heat and whisk the mixture with a whisk. (beat in eight-shape). Remove the pan from the heat and stir in the butter cube by cube. Season with salt and pepper. Pour the sauce over into a cold pan so it definitely does not cook further.

**Grilled prawns**

Place the bulb sieve directly on the coals. Pour the peeled prawns into the bulb sieve and drizzle with some thyme charcoal oil. Shake up the prawns a few times. It should only grill for a few minutes, purely for flavour.

**Finishing**

Slice open the leek lengthwise. Season the inside with salt and pepper. Optional: put fresh thyme on the bottom of the plate. (not for eating). Place the leeks on the plate. Pour some sauce over it and dress the prawns on top. Grate 1/4 egg yolk per plate over the prawns. If necessary, sprinkle with leek powder (dry the greens of the leeks and mix finely). Finish the dish with a few rings of raw leeks and a few sprigs of chervil.