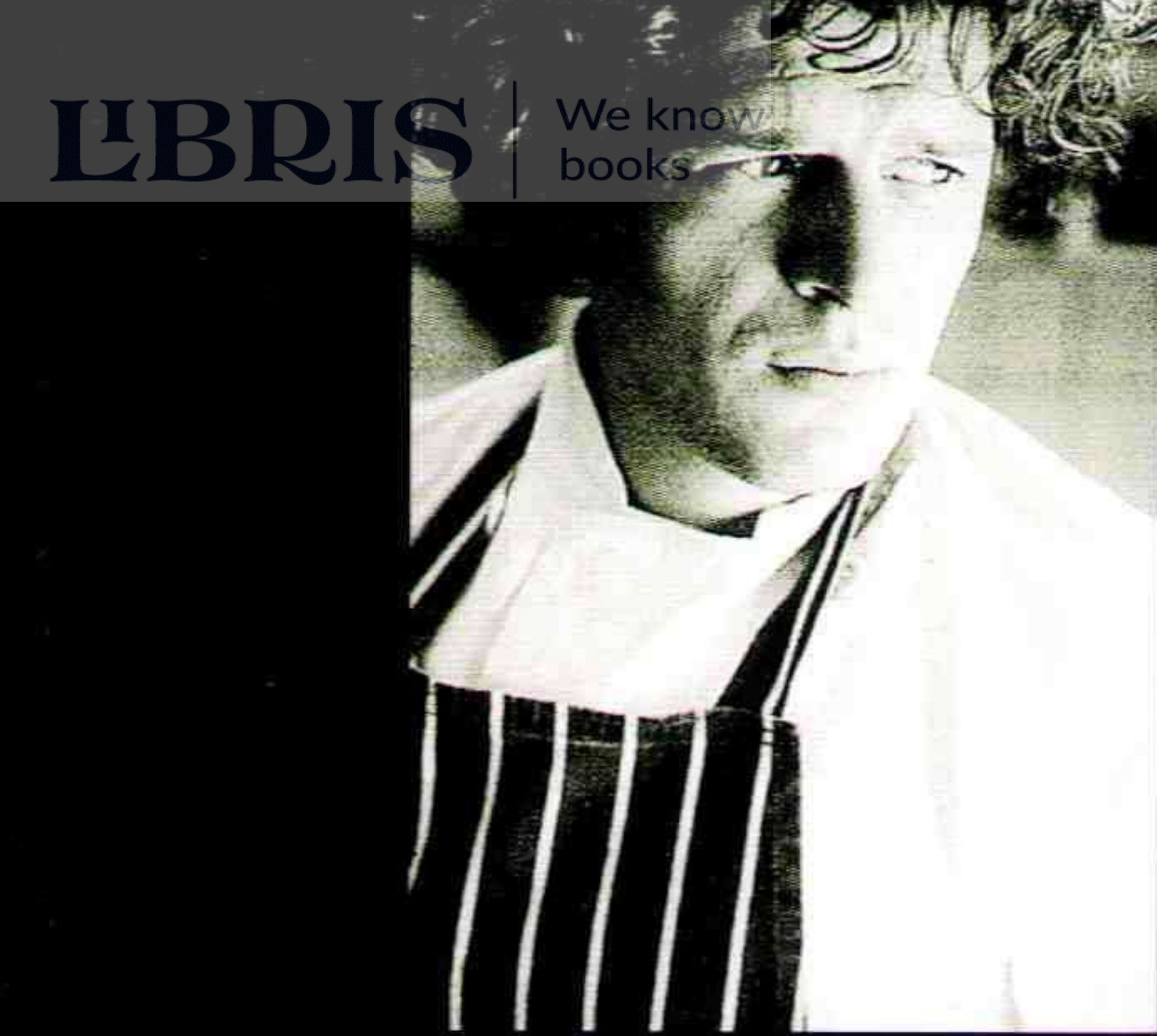


TO MY MOTHER, ALEXANDRA, LETICIA AND ALBERT

W W W r

25th ANNIVERSARY EDITION



Marco Pierre White

PHOTOGRAPHS BY
BOB CARLOS CLARKE

White

heat

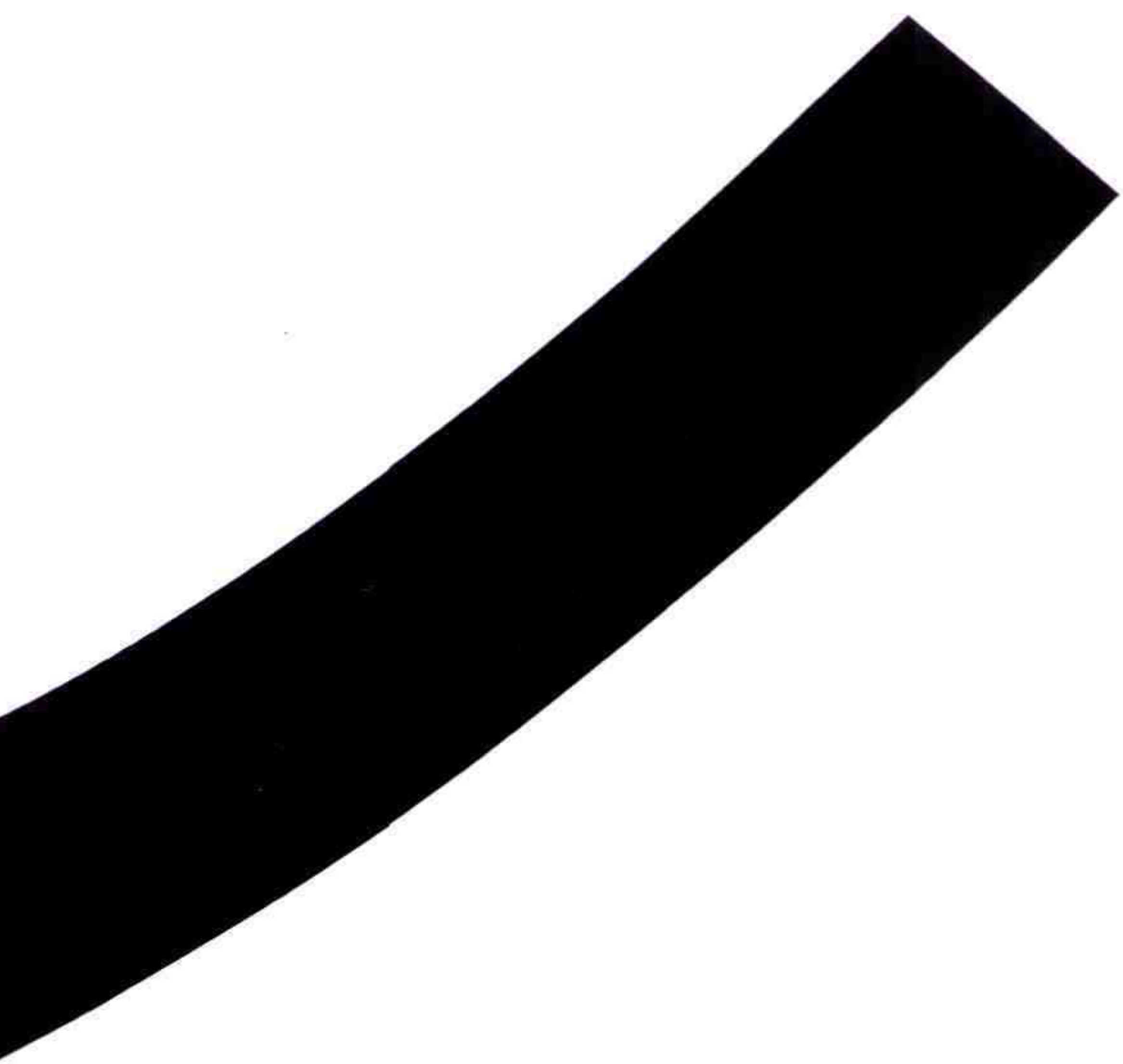
FOOD PHOTOGRAPHY BY MICHAEL BOYS

MITCHELL BEAZLEY



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**“I find the lobster a beautiful creature. A lobster
is more beautiful to me than most women are.
It has this prehistoric gracefulness . . . but it’s a
machine for killing. Very mechanical, very quick.”**

one 1-2kg/2-4lbs lobster, live
25g/1oz brunoise of ginger
(see page 123)
few sprigs of coriander, finely
chopped
pinch of cayenne pepper
lemon juice to taste
115g/4oz fresh salmon (steak, fillet
or off-cut, skinned and all bones
removed)
1 egg
salt
115g/4oz basic pasta dough
(see page 119)
15ml/1tbsp olive oil

for the sauce:

60ml/2fl oz vegetable stock
(see page 117)
small knob of butter
10ml/2tsp sherry vinegar
5ml/1tsp soy sauce

to serve:

10 fresh shelled scallops, trimmed of
any coral
15ml/1tbsp good olive oil
crispy fried leeks (see page 120)

TO MAKE THE SAUCE:

1 Bring the vegetable stock to the
boil and stir in the butter.
Continue to boil until the sauce is
reduced to a syrupy consistency.
2 Meanwhile, in a separate small
saucepan, combine the sherry
vinegar and soy sauce. Bring to
the boil and reduce down by about
half.
3 Add some of this soy vinegar to
the sauce – just a little at a time, as
it has such a strong flavour –
tasting at each addition, until it is
to your liking. It should give the
sauce a good caramel colour. Keep
warm. Reserve a little of the soy
vinegar for the cooking of the
scallops.

TO MAKE THE LOBSTER RAVIOLI:

1 Bring a large pan of salted water
to the boil.
2 Kill the lobster quickly and
humanely by sharply inserting a
long knife into the cross mark just
behind its head. Then twist off the
tail and the two claws. Make sure
that the pincers have been bound,

as they will continue to remain
active even after the lobster is
dead.

3 Blanch the lobster tail for just 10
seconds and the claws for just 15
seconds in the boiling water to
release the membranes from the
shells – not to cook the flesh.
4 Remove the lobster flesh from
the shells, drain and pat dry on a
clean cloth. Chill in the
refrigerator for 1 hour.
5 Chop the chilled lobster into
1cm/½in cubes. Add the brunoise
of ginger, the coriander, a pinch of
cayenne pepper and some lemon
juice. Taste and adjust this
seasoning.

6 Put the salmon and the egg in a
blender or food processor and
blend together to a purée. Season
with salt. Add the seasoned
lobster, mix thoroughly and chill
until required.

7 Make the ravioli as described on
page 120, using the lobster filling.
8 Bring a large pan of water to a
rolling boil and add the olive oil.
Add the lobster ravioli and poach

for 3½ minutes. Drain well and
keep warm.

TO MAKE THE GARNISH:

1 Cut each of the scallops across
into 2 discs.
2 Dry-fry these in a hot non-stick
frying pan over a high heat for
about 20 seconds on each side.
Dribble a few drops of olive oil
and a drop or two of the
remaining soy vinegar on each
scallop during the course of
cooking. Be careful not to
overcook these delicate items.
Cover and keep warm.

TO SERVE:

1 Place the ravioli just above the
centre of each warmed plate.
2 Place 5 discs of scallop
overlapping each other along the
bottom of the plate.
3 Decorate the ravioli and scallop
with some crispy fried leek.
4 Spoon a little of the sauce on the
ravioli and the scallops.

SERVES 4



RAVIOLI OF LOBSTER WITH A BEURRE SOY SAUCE

**“Don’t make the raviolis too small,
or you’ll overcook the lobster flesh in order to get the pasta
correctly cooked, and then you’ll lose the lobster’s succulence.
The raviolis should be a substantial size.”**

20 fresh oysters (shelled, retaining their juices and the rounded shell)

for the sauce beurre blanc:

4 shallots, very finely chopped
75ml/3fl oz white wine vinegar
225g/8oz unsalted butter, cut into cubes
salt and freshly ground white pepper
lemon juice to taste

to serve:

225g/8 oz cucumber (as dark a green as you can find)
25g/1oz butter
225g/8oz tagliatelle (see page 119)
fresh seaweed and/or rock-salt
2tbsp black caviar

TO MAKE THE SAUCE:

1 Put the shallots in a pan with the vinegar and bring to the boil. Continue to boil for a minute or two to drive off the acidity and concentrate the flavours. Add a

few drops of cold water and bring the mixture back to the boil.

2 Remove the pan from the heat and gently but quickly whisk in the butter piece by piece.

3 Leave the sauce to infuse for 20 minutes. Then season with salt and pepper and a little lemon juice. Pass through a muslin-lined sieve. Taste and adjust seasoning again, if necessary. Warm through just before serving.

TO PREPARE THE TAGLIATELLE AND CUCUMBER GARNISH:

1 Peel and de-seed the cucumber and cut it into julienne strips about 4cm/1½in long. Place in a pan with just enough water to cover and half the butter. Bring to just beneath the boil and simmer until the cucumber is just tender. Drain, pat dry and keep

warm.

2 Just before serving, gently warm through the tagliatelle in just enough water to cover, along with the remaining butter and seasoning to taste.

TO COOK THE OYSTERS:

1 Thoroughly scrub clean the rounded oyster shells. Place them in a small pan, cover with water and bring to the boil. This will both sterilize and warm the shells.

2 Strain the oyster juices to remove any traces of shell. Place the juices in a small pan and bring to the boil with a little water, if needed to cover the oysters. Add the oysters and poach them gently over a low heat until they are just firm to the touch – about 1 minute *only!* Drain the oysters, pat dry with a clean cloth and keep warm.

TO SERVE:

1 Dress each plate with a bed of either seaweed or rock-salt – if you have neither, a little mashed potato (see page 121) under each shell will serve to keep the oysters stable. Place the 5 warmed oyster shells securely on each plate.

2 Wind the well-drained tagliatelle around a fork to make a nest to settle inside each shell. Place an oyster on top, then cover with a few strips of cucumber.

3 Spoon the beurre soy sauce gently over the oysters and then place a few grains of caviar on top of each. Garnish the plate with seaweed if you wish.

SERVES 4

“You’ve got all the components here of a great dish: simplicity, elegance, graphic impact, texture, fine flavours.

It’s grand but understated. The dish succeeds in every way.

It’s not enough for a dish just to have a great flavour;

it’s only when the taste of a dish equals its visual appeal that you



TAGLIATELLE OF OYSTERS WITH CAVIAR

know you're on to a success. This is one of the few dishes I know which actually does that. It's very rare."

court-bouillon (see page 117) or
water
80 langoustine tails
4tsp salt
4tsp sugar
2-2.3kg/4½-5lbs baby leeks,
trimmed weight, cleaned
freshly ground white pepper

for the water vinaigrette:

400ml/14fl oz olive oil
50ml/2fl oz white wine vinegar
250ml/9fl oz water
clove of garlic, cut across in half
2 or 3 sprigs of tarragon

to serve:

115g/4oz French beans, cleaned
and trimmed
1tsp caviar (optional)



TERRINE OF LEEKS AND LANGOUSTINES, WATER VINAIGRETTE

1 In a large saucepan, bring the court-bouillon or water (or a mixture of the two – enough to be sure of covering the langoustine) to the boil and then blanch the langoustine tails in the boiling liquid for 20 seconds only. Drain them immediately and then remove the shells. Leave the flesh to cool.

2 Bring two large pans of water, each seasoned with half the salt and half the sugar, to the boil. Place half of the leeks in each of the pans and bring them back to the boil. Put plates roughly the same diameters as the pans on top of the leeks to hold them fully under the water during cooking. Cover the pans with their lids and simmer for a good 15 minutes, until the leeks are quite soft. Drain the cooked leeks thoroughly in a colander.

3 Line a 30cm × 7.5cm/12in × 3in terrine with 6 layers of overlapping clingfilm. (These are necessary to hold the terrine together when it is being weighted later.) Allow a generous overhang

all round the edge (sufficient to bring up around the entire dish later).

4 Place a first layer of leeks on the bottom of the lined terrine, alternating white and green ends alongside one another, parallel to the long sides of the terrine. There should be about 10 leeks per layer. Press down firmly and season with pepper. Place the langoustine tails in two rows down the centre of the terrine. Pack the gaps and the edges with more leeks and season. Keep alternating layers of leek alone, and langoustine tails with leek filler, seasoning as you go, and finishing with a layer of leeks. This last layer will stand about 2.5cm/1in above the edge of the terrine. All the leeks will fit as long as you keep pressing, but this will take a considerable amount of effort and patience and a lot of liquid will ooze out in the process.

5 Fold the overhangs of clingfilm over, starting with the long sides. Using the point of a sharp knife, prick the clingfilm round the edge of the terrine at 2.5cm/1in

intervals (making sure it goes through all the layers!) to let the liquid out during the pressing process.

6 Put the terrine on a baking tray and place an empty terrine of the same size on top of the covered leeks. Place a second baking tray on top of the empty terrine and place some 5kg/121lb weights on top of that (use a lot of canned items if weights are not available). Leave the terrine for 3 hours. During that time, however, unwrap the terrine and press the leeks again by hand a couple of times. Re-wrap and weight again each time, of course, as before. Ideally the pressing process should be overnight, but the terrine should be kept well chilled during that time. (Stand the terrine in a bowl of ice and water if the whole thing won't go in the refrigerator.)

TO MAKE THE WATER VINAIGRETTE:

1 Pour the oil, vinegar and water into a large bowl. Add the garlic,

tarragon and salt and pepper to taste.

2 Stir the mixture very gently: any brisk movement will cause the vinaigrette to emulsify and the beauty of this dressing is its marbled effect on the plate – separate pearls of oil and water. Cover and strain before use.

TO SERVE:

1 Cut the French beans in half lengthways, then cut these in half again in the same way. Blanch them for 1 minute in boiling water. Refresh in cold water, drain and pat dry.

2 Unwrap the terrine and cut it across into 12 slices. Place a slice in the middle of each plate.

3 Arrange the French bean slices in overlapping loops around that.

4 Carefully spoon the vinaigrette over and around the terrine.

5 A few grains of caviar on top of the terrine sets off the green of the leeks and the pink of the langoustine.

SERVES 12

“The guy who should get the credit for this dish is Michele Trama. He made a terrine of leeks; a wonderful, intelligent concept. I just took it a little further down the road by adding langoustines.”

“You’ve got the sea in a soup bowl here. I love this dish.

When I think about it, it seems natural, full of juices

and stocks and fresh scents; when I

look at it, it looks posh;

when I taste it, it’s rich and

decadent, incredibly decadent.”

8 fresh shelled scallops
12 langoustine tails
50ml/2fl oz vegetable stock
4tbsp julienne of leek
120ml/4fl oz fish velouté
(see page 118)
120ml/4fl oz jus de nage
(see page 117)
8 oysters, shelled but juices retained
4tsp chopped fresh chervil
salt and freshly ground white pepper
lemon juice to taste

to serve:

36 thin slices of truffle
chopped fresh chervil

- 1 Cut each scallop into 6 very thin slices.
- 2 Blanch the langoustine tails in a large pan of rapidly boiling water for 10 seconds only. Drain, leave to cool slightly and then shell them.
- 3 In a small pan, bring the vegetable stock to the boil and poach the leek in it until tender but firm. Drain and keep warm.
- 4 Put the fish velouté, jus de nage and oyster juices in a pan with the chopped chervil and warm through for 15 seconds, then add the scallops, langoustine tails and oysters and poach them for about 1 minute. Make sure the liquid does not quite boil during that time. Check the taste and season with salt, pepper and lemon juice.

TO SERVE:

- 1 Pour the potage into 4 warmed bowls and scatter the leeks over the top.
- 2 Garnish the tops with the truffle slices and the finely chopped chervil.

SERVES 4



POTAGE OF SHELLFISH WITH TRUFFLE AND LEEK