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Stocks

The secret to any great dish is in its stock.

Shellfish & Chardonnay Aspic With Asparagus Tip & Vinaigrette

Serves 4

Shellfish & Chardonnay Aspic

1 ltr	water
20g	Haco Fish Stock
4	tiger prawns
4	clams
4	bay scallops
4	squids, sliced
50ml	chardonnay white wine
100g	fennel, shaved
12	gelatine sheets, soaked in cold water

Vinaigrette

100ml	water
5g	Haco Fish Stock
10ml	yuzu or lemon juice
5g	lemon zest
	Salt and freshly ground pepper, to taste

8	asparagus spears, peeled, blanched, thinly sliced and tips reserved
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- For the shellfish & chardonnay aspic: Bring a litre of water to a boil in a saucepan. Add in the **Haco Fish Stock**, stirring constantly until dissolved. Reduce heat and simmer for about 8 minutes. Add in the tiger prawns and blanch until pinkish. Drain and refresh in cold water. Repeat the procedure with the clams, bay scallops and sliced squids. Add in the white wine and remove saucepan from the heat. Add in the shaved fennel and set aside for about 30 minutes. Strain the stock through a chinois. Add in the soaked gelatine and set aside to cool to room temperature.

Place a blanched tiger prawn, a clam, a bay scallop and a squid into each round mould. Pour in the chardonnay aspic and chill in the refrigerator for about 8 hours. Just before serving remove the chardonnay aspic from the moulds.

- For the vinaigrette: Bring 100ml water to a boil in a saucepan. Add in the **Haco Fish Stock** and stir constantly until dissolved. Reduce heat and simmer for about 5 minutes. Add in the yuzu or lemon juice and lemon zest and season to taste with salt and freshly ground pepper.
- To serve: Place the blanched asparagus slices onto each serving plate and top with a shellfish and chardonnay aspic. Garnish with the asparagus tips and drizzle the vinaigrette over.