



## Salad of scampi with foie gras

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### **Tetsuya Wakuda**

**4 medium-sized, uncooked scampi, halved lengthwise**

**20g foie gras**

Vinaigrette:

**50 ml rice wine vinegar**

**1 tsp Banuyls vinegar (available from good delicatessens)**

**1/2 tsp soy sauce**

**1/2 tsp mirin**

**100 ml grapeseed oil**

**1 tsp walnut oil**

**1 tsp sugar**

Garnish:

**1 tsp eschalots, finely chopped**

**1 tsp chives, cut into 1cm batons**

**1 tsp white leek, julienned**

**1 heaped tsp baby mache or cress**

**Sea salt**

Take the meat out of the scampi and cut lengthwise into a butterfly. Cut the foie gras into four 3mm thick slices.

To make the vinaigrette: Combine all the ingredients and adjust the seasoning to your taste.

To serve: Place a slice of the foie gras on each serving plate and top with the scampi halves, overlapping diagonally. Drizzle over a little of the vinaigrette. Garnish with eschalots, chives, leeks and mache and sprinkle with a little sea salt. *Serves 4.*