

Carabineros with a crust

by [Elena Arzak](#)

Starter | Challenging | 4 | 5 hours



This recipe from Elena Arzak uses carabineros, a type of giant red prawn. The 'crust' in the recipe's name refers to a crisp made from baked kiri mochi, that is used to top the sautéed carabineros tails, and garnished with slivers of kombu seaweed, pistachio and herbs. The red mejo sauce is made with two different types of Spanish peppers - chorricero and piquillo - which are sweet and fruity rather than hot.

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Ingredients

METRIC | IMPERIAL

CARABINEROS

- 8 carabineros, shelled tails only
- 4 fresh mint leaves
- 4 sprigs of dill
- 4g of lemongrass
- 25g of extra virgin olive oil
- salt
- coarsely ground black pepper
- 1 pinch of ground ginger

PICKLED RED-ONION

- 1 red onion, peeled and cut into strips
- salt
- 80g of cane sugar
- 300g of water
- 35g of cider vinegar

GREEN MOJO

- water
- salt
- 100g of spinach
- 50g of shelled pistachios
- 100g of leek, chopped and cooked gently with butter
- coarsely ground black pepper

RED MOJO

- 220g of piquillo peppers, from a jar, chopped
- 1 head of garlic, roasted, flesh only
- 2 tsp chorricero dried peppers, from a paste
- 4 tsp olive oil
- 1 pinch of cane sugar
- salt
- coarsely ground black pepper

KIRI MOCHI CRACKER

- 50g of kiri mochi
- 50g of dried kombu, rehydrated and julienned
- 1 pinch of ground pistachio nuts
- spring of dill

FOR GARNISH

- spring of dill
- spring of rosemary, or thyme

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Equipment

- Vacuum bag and machine
- Silpat mat
- Thermomix

Method

- Season the prawns. Put them in a vacuum bag along with the rest of the ingredients
- Vacuum pack the whole mix at 80% and store in the fridge for 3 hours
- Meanwhile, make the pickled red onion. Cut the onion into a fine julienne and season it
- Put the sugar, water and vinegar in a pan and bring to a boil. Once boiling, pour over the onion. Let cool and consume any leftovers within 24 hours
- For the green mejo sauce, add the spinach to a pan of salted, boiling water. Once cooked, cool in ice water and drain well
- Blend the spinach in the Thermomix together with the rest of the ingredients, adding a splash of water if needed. Season and set aside
- For the red mejo sauce, sauté the chopped piquillo peppers in a pan with oil for 5 minutes
- Blend together with the rest of the ingredients. Season and adjust to taste with a little more sugar if needed
- For the mochi, first preheat the oven to 180°C/gas mark 4
- Grate the mochi onto a Silpat, making circles roughly 6cm in diameter. Add a little julienned kombu on top
- Bake the mochi between two Silpats for 22 minutes
- Remove the top Silpat and sprinkle the crackers with ground pistachio. Add the dill once the crackers have cooled
- Once ready to serve, drain the prawn tails and sauté them until cooked through
- In the middle of the plate place a little red mejo then the prawns. Top with a little pickled onion
- Place the mochi and kombu crisp on top of the prawns
- Dot the red and green mejo sauce around the prawns. Garnish with dill and rosemary

water | salt | 100g of spinach

50g of shelled pistachios | 100g of leek, chopped and cooked gently with butter | water | salt | coarsely ground black pepper

220g of piquillo peppers, from a jar

1 head of garlic, roasted, flesh only | 2 tsp chorricero dried peppers, from a paste | 4 tsp olive oil | 1 pinch of cane sugar | salt | coarsely ground black pepper

50g of kiri mochi | 50g of dried kombu, rehydrated and julienned

1 pinch of ground pistachio nuts | spring of dill

spring of dill | spring of rosemary

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