



LARGE PRAWN CARPACCIO WITH MOLUGA

Preparation time: 20 minutes

Difficulty: Average

Ingredients for four servings: ¾ kg fresh large prawns, 2 medium-sized fresh boletus mushrooms, 1 spoon of balsamic vinegar, 2 spoons of soy oil, the juice of 1/2 lemon, 2 spring onions, one 150g can of Moluga, 4 spoons of whisky, salt.

Instructions:

Peel the large prawns (if they are not frozen, in order to prevent parasites in the raw fish, they should be frozen first by spreading them on a tray and covering them with cling film). Slice the boletus mushrooms, sauté over high heat in a very hot frying pan with a splash of oil. Add a pinch of salt and flambé with the whisky. Set aside. Macerate the large prawns in the salt, the lemon juice, a splash of vinegar and the soy oil. Serve the prawns in a dish with the boletus mushrooms and the spring onion and pour the liquid they were macerated in over the top. Add the Moluga to taste and garnish. Serving suggestion: This carpaccio can be served on a bed of different types of lettuce.





MOLUGA CANAPES

Preparation time: 20 minutes

Difficulty: Very easy

Ingredients for four servings: Soft bread, butter, Cheese slices, diced onion, one or two cans of Moluga.

Instructions:

Cut the soft bread into rounds and spread lightly with butter. Arrange a little diced onion and cheese on top. Put in the oven until it starts to melt. Take them out of the oven and arrange a little heap of Moluga on each one.





SCALLOPS WITH MOLUGA

Preparation time: 30 minutes

Difficulty: Average

Ingredients for four servings: 25g Moluga, 2 scallops, 50g courgettes, 50g mushrooms, 50g peeled tomatoes, 2 boiled green asparagus. Cut all vegetables in dices and sauté separately. Then drain and set aside.

Ingredients for the sauce: 50g butter, 1/2 glass of white wine, 1/2 glass of sherry vinegar, 1 shallot.

Preparation :

Clean the scallops. Slice and take away the coral (sauté the coral for decoration). Place the sauté vegetables in round moulds in the center of the plates. Put the scallop slices on top. Warm up in the grill. Put Moluga on top. Decorate with the green asparagus and the coral. Put in a pan the sliced shallot, the wine and the sherry vinegar and cook over a low flame. When the third part of the liquid has been reduced, add slowly the butter. Strain and salt.





BLINIS WITH MOLUGA AND FRESH CHEESE

Preparation time: 45 minutes

Difficulty: Average

Ingredients for four servings: 12 blinis, 150 ml of single cream, the juice of ½ lemon, 175g of cream cheese, one natural yoghurt, one 150g can of Moluga.

Instructions:

Cheese cream: mix the cream with the lemon juice, the yoghurt and the cheese. Beat a little before serving. Spread the cream on the blinis and add a teaspoonful of Moluga.

