

Langoustine Mousse with Baby Langoustine and Star Anise Scented Lobster Bisque

Renowned for her exquisite botanical cuisine, Chef Chantel Dartnall from Restaurant Mosaic at The Orient creates an elegant and aromatic dish that showcases a number of techniques.

Photographs by
Christoph Hoffmann



Langoustine Mousse

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|-------------------------------|---------------------|
| 500g cleaned langoustine meat | Dill sprigs |
| Fresh basil | Maldon salt |
| 3 egg whites | 2 egg yolks |
| 250ml fresh cream | Lemon juice |
| Lemon essence | Ground black pepper |

To make the mousse:

- Put a food processor bowl in the freezer for 20 minutes. Add the cleaned langoustine meat, salt and egg white to the processor and blitz until smooth. Make sure that you don't allow the mixture to get warm.
- With the machine running, slowly incorporate the cream and egg yolks along with the lemon essence and fresh dill and basil. Depending on the langoustines not all the cream might be required in the mousse. Pass the mixture through a fine sieve, and place in a piping bag.
- Poach a little of the mousse in fish stock to test the consistency and seasoning.
- Allow 3 to 4 hours for the mousse to firm up in the refrigerator.
- Add lemon juice and black pepper to taste.

To make the leek ribbons:

- Slide a knife about halfway through a leek lengthwise, making sure not to go through to the bottom of the leek.
- Unwrap a leek sheet from the leek, cut it to size and neaten it.
- Cook the leek ribbons in salted boiling water then refresh in an ice bath and dry on kitchen paper.



To assemble:

- Wipe the inside of 3cm-width moulds with some olive oil and pipe the lobster mousse into the moulds.
- Slide a palette knife over the top of the mould to ensure the mousse has a pristine, flat surface.
- Place into an insulated water bath lined with a sheet of kitchen roll in order to prevent high heat penetration.
- Place the water bath into the oven for 3 minutes then remove.
- Slice the mousse in half, season and place a baby langoustine tail (split lengthwise) in the centre, curling it around so that it fits onto the circle.
- Replace the top half of the mousse and curl another baby langoustine tail on the top of the mousse. Wrap the leek ribbon around the side of the mousse to hold it all together.
- Before service, place in the oven for 2 minutes so that the langoustines and mousse are cooked through.

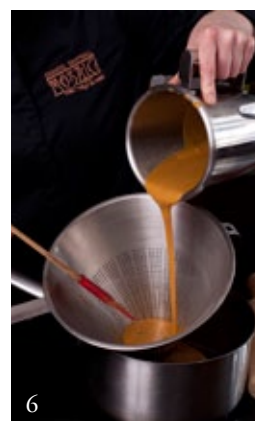


Star Anise Scented Rock Lobster Bisque

1 kg lobster and langoustine shells or fish bones
(any fish collected from the restaurant will work well)

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|------------------------|-----------------------------|
| Tin tomato paste | Fresh cream |
| French tarragon sprigs | Fresh thyme sprigs |
| Brown sugar | Fresh dill sprig |
| Lemon | Onion, chopped |
| Garlic clove | Carrots, peeled and chopped |
| Leeks, chopped | Olive oil |
| Fresh star anise | Sweet white dessert wine |
| Salted butter | Bay leaves |

- Rinse the lobster and langoustine shells under cool running water and then place on a roasting tray with the other fish bones.
- Roast the shells in the oven with fresh thyme and star anise with a bit of olive oil, butter and brown sugar.
- Fry onions, carrots and garlic in olive oil.
- Add fresh tarragon, dill, salt and pepper.
- Add roasted lobster shells and fry everything together until a golden caramel colour forms on the bottom of the pan.
- Add in the tomato paste and sweat it off for a few minutes.
- Deglaze with the dessert wine and simmer for a few minutes so that all the alcohol can evaporate.
- Add your fresh cream and reduce by half.
- Strain the soup and, using a jug blender, purée half the soup with the bones and then pass the bisque through a fine chinoise.
- Blend the rest of the bisque after heating to create light foam before serving.



Langoustines

- Prepare langoustines by removing head, cutting down spine to remove any waste. Unfurl shell, removing the tail as well but reserving it for garnish.
- Grill the langoustines under a medium grill with a dash of truffle oil and a touch of lemon juice and seasoning.

Fennel and champagne jellies

375 ml champagne
1 bay leaf
1 sprig fennel
1 teaspoon sugar
1 pinch of salt
1 gelatine sheet per 100ml of liquid

1. Put 75ml champagne in a small saucepan along with all the other ingredients. Heat ingredients until the sugar is dissolved and strain liquid through a sieve
2. Measure the amount of strained liquid and use one gelatine sheet per 100ml of liquid. Soak the gelatine sheets and then melt in the hot liquid.
3. Add gelatin mixture in to champagne at room temperature and pour into desired moulds. Press a sprig of fennel into each jelly.



Dried red pepper powder

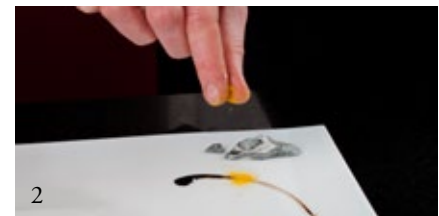
- Remove the skin from a red pepper by sliding the blade of a knife between the skin and flesh.
- Try to keep the flesh of the pepper as intact as possible as you can then use it create additional garnishes such as small diamond and heart shapes.
- Place the skins and remaining red pepper flesh in a dehydrator for 2 hours. If you don't have a dehydrator you can place the skins on a baking sheet and cook in an oven on a low temperature until completely dry.
- Blitz in a spice grinder until it forms a fine powder, passing through a sieve to ensure it is uniformly powder-fine.



Garnishes and assembly

- Baby pea tendrils
- Fennel flowers
- Fresh fennel sprigs
- Lemon zest confit
- Picked chervil
- Courgette spirals
- Baby radishes
- Red and yellow pepper purée
- Fennel and champagne jellies
- Dried red pepper powder

- Arrange the garnishes before placing the langoustine mousse and langoustine on the plate.
- Using the above garnishes, create a landscape of textures and colours. Make sure to arrange the garnishes so that there is a balance on the plate.
- Just before service, place the langoustine mousse on the plate with the langoustine and spoon the bisque foam in a curved motion on to the plate next to the mousse.
- Be sure to add some additional bisque on the side.



Hints & Tips

- Bisque is a thick, creamy, highly-seasoned soup of French origin that is classically made from pureéd crustaceans. The bisque can be made from lobster, crab, shrimp or crayfish according to your own personal preference, but if the shells are not ground to a fine paste and added to thicken the soup then it is not really a bisque!
- You can substitute the langoustine meat in the mousse for a firm, white-fleshed fish such as cob or tilapia depending on taste and expenses.





After studying at the Prue Leith Chefs Academy, Chantel trained in notable establishments such as the Michelin three-starred 90 Park Lane in London and Gidleigh Park in Devon. She returned to South Africa to bring her modern fine-dining vision to life at the Mosaic Restaurant at the Orient Boutique Hotel. Bordered by Gauteng's Magaliesburg Mountains, the rugged veld of the Francolin Conservancy is a fitting setting for the hotel which has been designed in a Moorish-style with turrets, textured woven fabrics, wooden floors, ornately carved doors and stained glass. This highly tactile venue perfectly suits Chantel's cuisine – plates are exquisite and imaginative, with edible garnishes creating a botanical landscape. Looking to fresh, seasonal produce for inspiration, Chantel says the cuisine of chefs Thomas Keller, Peter Gilmore and Grant Achatz spur her creativity.

Mosaic's Spring Menu

Chantel has put together a spectacular Spring degustation menu, celebrating the best of the season. Each course is artfully paired with local or international wine, highlighting some of Mosaic cellar's gems, by Cape Winemaster Junel Vermeulen and Chantel.

Amuse-Bouché

Mondrian

Hors d'Oeuvre

Chagall's Goats Curd with Lemon Confit

Les Entrées

By the Sea Side

Or

Tilapia with Garden Pea and Fava Bean Ragout

Remise en Bouché

Textures of Cucumber

Les Plats Principaux

Mauritian Sea Bass with Lemongrass infused Tomato Consommé

Or

Loin of Lamb with Sweet Corn and King Oyster Mushrooms

Or

Glazed Deboned Quail with Globe Artichoke Crème

Les Fromage

Your choice of Seasonal European and South African Cheeses from our trolley served with Aggy's dried Lavendar, Pear and Macadamia Nut Bread

or

A Parade of Cheese: Chantel's selection of local and International Cheeses

Les Desserts

Peach "Bellini" with Lemon Verbena Scented Sorbet

or

Rose Infused Panna Cotta with Rhubarb and Berries

Coffee and Petits Fours

