

Scallops, compressed watermelon, passion fruit Tiger milk, avocado granita

By Ion Indrasti, Le Courage Restaurant, Maastricht



This is actually something we came up with when reopening the restaurant after the first lockdown in the summer of 2020. At that time, watermelon was just at the right season and we thought it would be a great pairing with the scallops, the flavours just burst when you put them together –especially with the passion fruit Tiger’s milk, and avocado-lime cilantro granita. It’s one of the best bites you can make at home. A dish that you could surprise your guests with. ‘It feels just like an explosion in the mouth’ -customer comment.

Ingredients (Serves 4)

8 to 10 scallops (depending on the size)

Passion fruit Tiger’s milk

5cm piece fresh ginger (cut in half)

1 garlic clove

juice of 8 limes

1 passion fruit

Juice of ½ an orange

Avocado granita

1 ripe avocado

1 tbsp cilantro/ coriander chopped

1 squeeze of lime juice

Pinch of salt and cayenne pepper

450- 500 gram watermelon, peeled with seeds removed.

Garnish

Small melon diced, red pepper, chilli, coriander.

Sea salt and fresh cracked black pepper.

Method

Passion fruit Tiger’s milk

Mix ingredients together (preferably in a cocktail shaker), leave to infuse for 5 minutes then strain the mixture through a sieve, add another squeeze of orange juice.

Avocado granita

Blend and put the in the freezer, stir every 10 mins until the mixture is hard. Allow 10 minutes at room temperature before serving.

Compressed watermelon

Cut the watermelon to 3cm x 4cm, ½ cm thick slices and toss with sugar.

Place the flavoured watermelon into a vacuum bag and seal to infuse the flavour. Compressing the watermelon, with or without seasoning, will intensify the flavour and colour of the melon.

If you don’t have vacuum sealer, just marinade the watermelon and let it infuse for 10 minutes.

Assembly: Slice the scallops into 4 or 5 thin slices depending on the size. In a small bowl, toss together the scallops and compressed watermelon with half of the passion fruit tiger’s milk. Place the watermelon and scallops around a slice of watermelon. Add the garnish (small mixture of diced melon, red pepper and coriander), season with cracked black pepper, sea salt and drizzle some olive oil. Add the remaining passion fruit tiger’s milk, finish with the avocado granita and serve immediately.

Almond chocolate cake



It has been a favourite for clients from our home dining menu. Incredibly fudgy, with an intense chocolate flavour that no-one can resist. It's are even gluten free.

Also known to help to bring your positive energy up during difficult times!

This moist France-style cake is quite dense, but it provides the perfect gooey chocolate dessert. It also has a slight crunch from the almond, which adds some nice texture.

Ingredients

150gr semi sweet chocolate
200gr butter
½ tsp brandy (optional)
200gr sugar
100gr almond flour
4 tbsp cacao powder
½ tsp salt
½ tsp baking powder
2 eggs

Method

Preheat oven to 170c.

Grease the bottom and sides of 20 cm round baking tin.

Place the chocolate and butter in a heatproof bowl over a saucepan with a small amount of boiling water on a low heat -don't let the water touch the bowl (or you can microwave) until the chocolate and butter have melted. Set aside to cool.

Mix the dry ingredients: almond flour, baking powder, and chocolate powder in a large mixing bowl. In a small bowl, mix the egg yolk and 100gr of sugar until pale and thick. In a separate bowl, whisk the remaining sugar and egg whites to form soft peaks.

Add the melted chocolate to the egg yolk mixture then join with the dry ingredients. Mix to combine.

Using a spatula, gently fold one third of the egg white to the main ingredients mixture, fold gently until combined. Add the rest of egg white in the same manner.

Pour the batter into the prepared pan, bake for 25-30 minutes, until a toothpick inserted into the centre comes out with moist crumbs. Let it cool on the wire rack for at least 3 or 4 hours until completely set.

Enjoy!