



TASTE OF
WALDORF ASTORIA

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SHRIMP SEGNETTE

CAPPALLETTI PASTA WITH CAJUN SHRIMP

USE HEADS AND SHELLS ON FRESH 9/12 COUNT SHRIMP
(3 CAPPELLETTI, 4 SHRIMP PER SERVING PORTION)

4 SERVINGS

INGREDIENTS

PASTA DOUGH:

6.5 oz. 00 flour
2.5 oz. durum flour
9 egg yolks
1 tbsp. olive oil
2 tbsp. cold water

PASTA FILLING:

1 cauliflower head
½ cup shallots, chopped
1 tbsp. garlic, chopped
1 ½ tbsp.. vadauvan (see below)
1 cup mascarpone
Zest of 2 Meyer lemons
3 tbsp. honey
½ cup white wine

VADOUVAN CURRY SPICE:

30g fenugreek
100g cumin
20g green cardamom
50g garlic powder
40g turmeric
20g nutmeg
50g red pepper flakes
6g clove
100g sugar

Place into spice grinder and pass to a chinois.

DIRECTIONS

FOR PASTA FILLING:

Sweat the shallot and garlic in 1 tbsp. of olive oil. Add the chopped cauliflower and vadauvan. Continue to cook until the vadauvan becomes very aromatic, glaze with white wine, and reduce until gone. Add just enough water to cover and cook until all the water has evaporated and the cauliflower is soft.

Whip the mascarpone and refrigerate. Blend the cauliflower mixture until completely smooth. Season the mixture with salt and Meyer lemon zest, add the honey and cool.

INGREDIENTS

SHRIMP CONSOMMÉ:

All heads and shells from fresh shrimp minus what is needed for shrimp oil.

1 cup carrot, diced
1 cup celery, diced
1 cup fennel, diced
1.5 cups onion, diced
1/3 cup ginger, diced
1 tbsp. tomato paste
2-3 bay leaves
1 cup white wine
Water

CLARIFY STOCK:

6 -7 fresh egg whites
½ cup leek greens, minced
¼ cup carrot, minced
1 cup raw shrimp meat, minced

DIRECTIONS

FOR THE SHRIMP STOCK:

Heat 2 tbsp. oil in a large pot. Add the shrimp shells and cook until red and fragrant. Add the vegetables and sweat until soft. Add tomato paste and mix to coat evenly.

Deglaze with 1 cup white wine and reduce by half. Add water to cover and let simmer for approximately 35-45 min. Cool down immediately.

TO CLARIFY STOCK:

Whip egg whites to soft peaks and fold in vegetables and shrimp meat. Add this mixture to the (room temperature) shrimp stock on the stove. Turn heat to medium high and whisk well for 30 seconds. Let stock heat up very slow, being careful not to let it boil.

Gently scrape the bottom of the pot with a rubber spatula to make sure nothing scorches. Once the raft forms on top of the stock, lower the heat to a low simmer and let clarify for 35-40 min.

Make a hole in the raft just large enough to fit a ladle. Strain off the consommé through a chinois lined with cheesecloth.

INGREDIENTS

SHRIMP OIL:

2 cups shrimp head and shells
¾ cup blended oil
1 bay leaf

SEARED SHRIMP:

Clean and devein shrimp. Season with Cajun spice.

CAJUN SPICE:

1 cup paprika powder
½ cup salt
½ cup granulated garlic
½ cup chili powder
¼ cup powdered onion
¼ cup cayenne
¼ cup white sugar
¼ cup white pepper

FOR GARNISH:

Beech mushrooms
Shaved watermelon radish
Fennel fronds
Micro flowers/greens

DIRECTIONS

TO PLATE:

Cook pasta in boiling salt water until aldente and place into part of the hot shrimp consommé.

Sear shrimp in hot olive oil until golden brown, then turn over and pull from heat so they do not overcook.

Heat beech mushrooms also in part of the hot shrimp consume.

Place cappelletti pasta and seared shrimp onto your plate, garnish with the beech mushrooms, shaved watermelon radish, micro flowers/greens and fennel fronds.

Pour your hot shrimp consume into your plate and finish with the shrimp oil.

Enjoy.

