

**CARPACCIO OF SAINT-JACQUES CLAM SHELLS D'ERQUY
IN TARTARE OF MARINATED VEGETABLES, ASPARAGUS
AND CONSERVE TOMATOES, PERFUMED VINAIGRETTE.**

For 4

INGREDIENTS

**16 FINE ST-JACQUES CLAM SHELLS, 300 TO 350 G.
2 ZUCCHINI SQUASH
3 BLANCHED TOMATOES, CUT IN 4, THE SEEDS REMOVED
2 BRETON ARTICHOKE
8 GREEN ASPARAGUS
1 LIME, JUICE + GRATED ZEST
1/2 LEMON, JUICE
20 G OF GRATED GINGER
50 CL OF OLIVE OIL
30 CL OF SOYBEAN SAUCE
10 G OF FRESH FENNEL CUT IN SMALL DICE
1 MAIDEN OF THYME
1/4 BUNCH OF CORIANDER
1 CLOVE OF GARLIC, SQUASHED
SALT AND PEPPER FRESHLY GRINDED
2 SPOONS OF OLIVE OIL
1 CLOVE OF GARLIC
1 MAIDEN OF THYME
1 L OF WATER
COARSE SALT
1 SPOON OF FLOUR
1/2 LEMON**

**PLACE THE TOMATOES QUARTS ON A SLAB, ADD 1 SPOON
OF OLIVE OIL, 1 MAIDEN OF THYME, 1 SLICED CLOVER OF GARLIC,
SALT,
PEPPER AND LET IT TURN INTO CONSERVE, IN AN OVEN, AT 80°
FOR 45 MN.**

**USE A RECIPIENT AND MIX ALL THE INGREDIENTS FOR THE
VINAIGRETTE**

**OLIVE OIL, SOYBEAN SAUCE, ZEST AND JUICE OF LIME, JUICE OF
LEMON,**

**FENNEL, GINGER, THYME, CORIANDER, GARLIC, SALT AND
PEPPER, MIX**

WITH A BEATER, PLACE ASIDE.

**RETRIEVE THE GREEN OF THE ZUCCHINI SQUASH WITH A PEELER,
MAKE SUR YOU OBTAIN**

LONG GREEN GILLS, THEN CUT THE REST

OF THE ZUCCHINI SQUASH, PLACE ASIDE, ADD WATER IN A POT IN ORDER TO HEAT WITH THE COARSE SALT, THE 1/2 LEMON AND THE FLOUR, MIX WITH A BEATER.

TURN THE ARTICHOKES, WAIT FOR THE WATER TO BOIL, ADD THE ARTICHOKES AND LET THEM IN FOR 10 MN, REMOVE FROM THE HEAT, REFRIGERATE.

IN A PAN, POUR THE OLIVE OIL, THE GARLIC AND THE THYME AND SEAR THE GILLS

ZUCCHINI SQUASH SKINS RAPIDLY, MAINTAINING THEM SLIGHTLY CRUNCHY.

REMOVE THE TAIL OF THE ARTICHOKES AND CUT THEM IN BRUNOISE AS

THE ZUCCHINI SQUASH.

CUT THE ASPARAGUS WITH A PEELER IN ORDER TO OBTAIN 12 GILLS

AS THE ZUCCHINI SQUASH, CUT THE REST IN BRUNOISE, PLACE ASIDE.

CUT THE CONSERVE TOMATOES IN BRUNOISE AND KEEP 4 FINE TOMATOES FOR THE PRESENTATION.

IN A RECIPIENT ADD THE BRUNOISES ZUCCHINI SQUASH, ARTICHOKES,

ASPARAGUS AND TOMATOES; PASS THE VINAIGRETTE THROUGH A CHINOTTO AND POUR

ON TO THE VEGETABLES, MIX AND RECTIFY THE SEASONING.

THEN CUT THE ST-JACQUES CLAM SHELLS IN FINE SLICES, PLACE ASIDE IN A REFRIGERATED AREA;

DRAIN THE VEGETABLES TARTARE AND RECOVER THE VINAIGRETTE.

SEASONING: IN THE KITCHEN;