

SLOW-COOKED KING PRAWN WITH LEEKS & CAVIAR

AAN DE POEL – STEFAN VAN SPRANG

The king prawn gets suitably royal treatment at the fine-dining palace Aan de Poel in Amstelveen, Netherlands. The crustacean is slow-cooked and topped with crabmeat cream and caviar. It is presented among a sparse constellation of flowers, leeks, and *calamansi* cream. The color and the crackling of the plate create the impression of water, which is reinforced by the lily pad-like flowers pressed into its surface. The placement of the accoutrements highlights the prawn's form, while their circular shapes create a pleasing geometric contrast to it. The prawn takes on the appearance of an arrow shooting through an underwater world, bisecting a space of fantasy and delight.

