

Pierre Sauvage

# How They Entertain

At Home with the Tastemakers

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Flammarion



## Shrimp Cocktail

### Ingredients (serves 4)

#### FOR THE VERRINE

16 good-sized shrimp  
A few lettuce leaves  
2 avocados  
A few cherry tomatoes  
1 grapefruit

#### FOR THE LIGHT COCKTAIL SAUCE

2 pots plain yogurt  
2 tsp strong Dijon mustard  
4 tbsp ketchup  
1 tsp Worcestershire sauce  
1 tbsp cognac  
Salt and freshly ground black pepper

### Method

To make the verrines, peel eight of the shrimp completely and slice them. Peel the remaining eight and leave their heads on.

Shred the lettuce leaves. Peel and slice the avocados. Halve the cherry tomatoes. Slice the peel and pith off the grapefruit and divide into supremes, slicing the flesh of each segment away from the membrane and removing any seeds.

Assemble each verrine in a cocktail glass, starting with the shredded lettuce, then the supremes of grapefruit, avocado, and chopped shrimp. Finish with the shrimp with their heads on and scatter with the tomato halves.

To make the sauce, mix together the yogurt and mustard, and season with salt and pepper. Taste and adjust the seasoning if necessary. Add the other ingredients and mix well.

Spoon over the verrines and serve chilled.

## Shoulder of Lamb *à la Provençale*

### Ingredients (serves 4)

1 lb. 5 oz. (600 g) firm potatoes  
1 lb. 2 oz. (500 g) cherry tomatoes  
1 bulb pink garlic  
Olive oil  
Thyme  
1 good-quality shoulder of lamb  
Rosemary  
Neutral oil (sunflower, grapeseed,  
or groundnut), for sautéing  
Salt and freshly ground black pepper

### Method

Preheat the oven to 400°F (180°C/Gas Mark 6). Peel the potatoes and chop them into ½ in. (1.5 cm) cubes. Halve the cherry tomatoes.

On a baking tray, arrange the cherry tomatoes, without overlapping, drizzle with olive oil, season with salt and pepper, and sprinkle with thyme.

Bake in the oven for around 40 minutes, until the tomatoes start to shrivel a little without burning. Remove from the oven and keep warm.

Raise the oven temperature to 475°F (220°C/Gas Mark 9).

In an oven dish, place the shoulder of lamb on a bed of rosemary, baste it with olive oil, season it with salt and pepper, and roast in the oven for 15–20 minutes according to weight.

At the same time, put the unpeeled garlic cloves in a small baking dish, drizzle with olive oil, and roast for 15 minutes.

Remove the lamb from the oven and wrap it in two layers of aluminum foil. Keep warm for 15 minutes.

In a skillet, sauté the potatoes in neutral oil.

Arrange the potatoes in a serving dish, cover with the tomatoes and garlic cloves, and top with the shoulder of lamb.

Serve hot.