



Carabineros. North Sea crab. Oscietra caviar. Bonnotte potato. Vin jaune.

Recipe for 2

Created by *Tim Boury*

At Boury, every dish is born of a deep respect for the produce. That is why our partnership with Maison Perrier-Jouët felt so natural: our two Houses share an uncompromising pursuit of the highest quality and of perfection. Together, we believe that true excellence lies in creating an experience where every detail matters.

Tim Boury



Ingredients

Ingredient	Quantity
Bonnotte potatoes	80 g
Sour cream	30 g
Finely chopped chives	1 tablespoon
Carabineros (scarlet prawns)	2 (size 6–9 per kg)
North Sea crab meat	30 g net
Oscietra caviar	40 g
Salt and pepper	To taste
Young basil shoots	A few leaves

For the sauce

Ingredient	Quantity
Chicken stock	25 cl
Kombu	1 sheet
Bonito flakes	5 g
Aged soy sauce	10 g
Vin jaune	10 g
Butter	25 g

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