

深海之后

Deep Sea Diva

Obsiblu Prawns 蓝虾

PRECIOUS, COSSETED AND PERFECTLY FORMED, it is no wonder Obsiblu prawns are often referred to as the “Rolls Royce” of their species. A pretty, almost translucent blue, with a dark tail, long delicate tentacles and superb pearl grey flesh, in no more than ten years they have risen from Coral Sea obscurity to become a versatile fine-dining staple. What triggered this ascent to superstardom?

Perhaps the explanation is that Obsiblu prawns are special from the start. Farmed in low-density cages located in a pristine natural lagoon off the coast of New Caledonia in Eastern Australia, the spacious living arrangements and crystal clear waters ensure that each prawn grows unstressed to full size. Growth hormones, antibiotics and artificial substances of any kind are banned from their environment. As with any blossoming diva, it simply wouldn't do to rush an Obsiblu along: they are given nine leisurely months to reach maturity, as opposed to three for a standard restaurant prawn.

To obtain Obsiblu classification, each prawn must be caught, individually examined, and transported as a flawless whole. The merest imperfection has them ruthlessly culled from the lot.

The result is an elegant, unblemished outer shell, and flesh with both a complex sweetness and bouncy firmness, especially when eaten raw. Once tasted, the question is not why Obsiblu prawns are on every Michelin-star menu, but why it took so long.

珍贵异常、备受青睐，各方各面均无懈可击，无怪乎 Obsiblu 蓝虾享有虾中「劳斯莱斯」的美名。蓝虾带着近乎透明的青蓝色泽、虾尾颜色转暗、一对虾须细致又长，加上蕴含珍珠光泽的灰色虾肉，使其不到十年的时间便从澳洲珊瑚海默默无闻的食材跃升为顶级餐厅的新宠。Obsiblu 蓝虾有何魅力短时间窜红晋升为明星食材呢？

细列原因，第一点可能是 Obsiblu 蓝虾原本就独树一帜，养殖于东澳新克里多尼亚沿岸水质纯净的泻湖，每笼仅放入少量蓝虾，让每只虾能在宽阔的环境及清澈的水质中毫无压力的养殖至成年体型。生长激素、抗生素及任何人造补给物均严格禁止。蓝虾也如培养绝代女伶般，非一朝一夕可成：比起一般餐厅用虾子三个月的成长期，蓝虾可是有悠悠漫长九月龄的生长期。

每只蓝虾都需个别检查、全虾运送、务求完美，才够格成为 Obsiblu 的一员。若有一丝瑕疵便只能接受无情淘汰的命运。

出产的每批蓝虾都是品质保证，拥有漂亮无瑕的外壳及鲜甜、弹牙扎实并俱的口感，生吃时更能体验其美妙滋味。吃过的人必定对 Obsiblu 蓝虾身为米其林餐厅的必备珍馐毫无疑问，只想问等候佳肴的时间为何如此天长地久！

