

Shrimp accras with soy beans, mixed greens and a spicy curry mayo

Recette pour 24 Tapas



Description

A typical dish from the French islands.

Ingrédients

For the accras

- 200 Gr Peeled medium shrimps
- 4 Unit(s) Green onion
- 1 Unit(s) Jalapeno pepper
- 0.50 Bunch(es) Chives
- 1 Unit(s) Garlic
- 200 Gr Wheat flour
- 10 Gr Baking powder
- 2 Unit(s) Egg
- 170 Ml Milk
- 1 Unit(s) Red pepper

- Salt and pepper

For the salad

- 4 Handful(s) Mixed greens
- 4 Handful(s) Sprouted soybeans
- 1 Unit(s) Lime
- 45 Ml Olive oil
- 15 Ml Soy sauce

- Salt and pepper

For the mayo

- 1 Unit(s) Egg
- 15 Ml Dijon mustard
- 60 Ml Vegetable oil
- 5 Ml Curry powder
- 5 Ml Chili paste (sriracha)

- Salt and pepper

Préparations

Temps de préparation **15 mins**

Preparation

Cook the shrimps in boiling salted water for 3 minutes and cool in cold water.

Accras preparation

Cut all of the vegetables into small cubes (onion, red pepper, jalapeno). Finely mince the garlic and finely slice the green onions and chives. Cut the shrimp into small pieces.

In a bowl, combine the flour, baking powder, 2 eggs and the milk. Mix well to make sure there are no clumps. Add the cubed vegetables as well as the garlic, green onions, chives and shrimp. Combine well.

Make small balls with two spoons and deep fry them in a fryer at 350°F for a couple minutes, and then transfer to a scott towel. Warm them up before plating in an oven at 425°F.

Salad preparation

In a bowl, mix the lime juice, the soy sauce, the olive oil, salt and pepper. Pour it on the mixed greens with the soy beans and mix it. Do this just before serving.

Mayo preparation

In a bowl, whisk the egg yolk, the mustard, the curry and the chili sauce. Then continue to whisk while adding the oil slowly until you have mayo.

For the plating

Put a bunch of salad in the middle of the plate, the accras on the top and serve the mayo on the side in a little cup.

Bon appétit!