

# Crispy panko and ginger shrimp served with cilantro and an Applewood smoked sauce

**Recette pour 12 tapas**

## Description

Shrimps marinated in ginger, then breaded in Japanese breadcrumbs and served with an Applewood smoked sauce, garnished with cilantro.

## L'idée déco

Panko is Japanese breadcrumbs made from flakes of crispy wheat bread. Compared to traditional bread crumbs, it's bigger and drier and most importantly: It stays crispy once cooked!

## Ingrédients

For the shrimps

- 12 Unit(s) Peeled medium shrimps, tail-on
- 10 Gr Fresh ginger
- 4 Sprig(s) Fresh cilantro
- 30 Gr Wheat flour
- 1 Unit(s) Egg
- 30 Gr Japanese breadcrumbs (panko)
  
- Vegetable oil
- Salt and pepper

For the Applewood smoked sauce preparation

- 1 Bag(s) Applewood smoked sauce
  
- Vegetable oil
- Salt and pepper

## Préparations

Temps de préparation **30 mins**

Préchauffez votre four à 375 F°

General preparation

Chop the coriander leaves very finely. Peel and finely grate the ginger. Zest and juice the lime.

## Shrimps preparation

Mix the shrimp with the ginger, season with salt and pepper and marinate for 15 minutes. Dip the shrimps in flour, then beaten egg and finally into the Panko. Place breaded shrimps on a baking sheet, drizzle with vegetable oil and bake for 8 minutes.

## Applewood smoked sauce

Put the sauce mix in the water, bring it to boil and let it cook for 3 minutes on medium heat.

## To serve

Serve your shrimps in small bowl or ramequins with the sauce, and garnish with the cilantro.

**Bon appétit!**