

Crispy panko shrimps, coriander and ginger with spicy mango sauce

Recette pour 12 tapas

Description Shrimps marinated in ginger and cilantro, then breaded in Japanese breadcrumbs and served with a spicy mango and tomato chutney.

L'idée déco Use frozen mangoes for this recipe, replacing one fresh mango for one cup of frozen ones.

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 spicy mango sauce

- 1 Unit(s) Fresh mango
- 1 Unit(s) Italian tomatoes
- 1 Unit(s) Green onion
- 45 Ml Rice vinegar
- 15 Ml Honey
- 2 Ml Green cari paste

- 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. Cut the mango and tomatoes into small pieces.

Shrimps preparation

Mix the shrimp with ginger and cilantro, 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.

Spicy mango sauce preparation

Place the mangoes and tomatoes in a small pot and cook until all excess water comes out. Add all the other ingredients and cook for 10-15 minutes before mixing your sauce with a hand blender.

To serve

Serve your shrimps alongside a small containers of spicy mango sauce. Garnish with fresh coriander leaves.

Bon appétit!