

Fresh ginger and coriander shrimps nuggets, exotic salsa

Recette pour 12 Tapas

Description Crispy shrimp nuggets rolled in Panko and flavored with fresh ginger and coriander and served with a spicy mango, cucumber, peppers and fresh tomatoes salsa.

L'idée déco Using the fryer gives you nuggets that are evenly golden on each side.

Ingrédients

For the shrimps nuggets

- 36 Unit(s) Peeled medium shrimps
- 4 Sprig(s) Fresh cilantro
- 15 Ml Fresh ginger
- 1 Clove(s) Garlic
- 1 Unit(s) Egg
- 50 Gr Japanese breadcrumbs (panko)
- 30 Ml Wheat flour

- Salt and pepper
- Olive oil

For the exotic salsa

- 1 Unit(s) Fresh mango
- 0.50 Unit(s) English cucumber
- 2 Unit(s) Italian tomatoes
- 1 Unit(s) Red pepper
- 1 Unit(s) Lime
- 6 Drop(s) Chili paste (sriracha)
- 1 Unit(s) Shallot

- Salt and pepper
- Olive oil

Préparations

Temps de préparation **30 mins**

Préchauffez votre friteuse à 375 F°

General preparation

Cut the tomato and mango, peppers, cucumber and shallot in small dice. Zest and juice the lime.

Shrimps nuggets preparation

In a food processor, chop the ginger, the half coriander and garlic clove. Add the shrimps and mix a few seconds. Season with salt and pepper and incorporate the egg, flour and half of the bread crumbs. Form 12 little balls using 2 spoons or your palms. Roll those nuggets in the leftover bread crumbs. Drop those nuggets in your fryer et fry them until golden on each side. Alternatively, in a non-stick pan, drizzle a little bit of olive oil and sear the nuggets on medium heat for 2 minutes on each side. Transfer on a baking tray and cook in the oven for a few minutes.

Exotic salsa preparation

In a bowl, mix together the peppers, shallot, cucumber, tomatoes, mangoes, leftover chopped coriander and chili paste. Drizzle with olive oil and season with salt and pepper.

To serve

Serve your nuggets on top of a little bit of exotic salsa either in chinese spoons or mini plates.

Bon appétit!