

Asian flavors salad, breaded shrimps with Maille honey mustard and panko.

Recipe for 4 persons



Description

A raw vegetables salad with an asian flavors vinaigrette, topped with shrimps breaded in Maille honey mustard and japanese bread crumb.

Note

The Maille brand is offering a lot of mustard choices, so don't have any hesitations swiching for another one on this recipe.

Ingredients

For the shrimps

- 24 Unit(s) Peeled medium shrimps, tail-on
- 50 Gr Flour
- 50 Gr Japanese breadcrumbs (panko)
- 120 Ml Honey mustard maille
- Vegetable oil
- Salt and pepper

For the salad

- 8 Unit(s) Green onion
- 1 Unit(s) Red pepper
- 1 Unit(s) Carrot
- 8 Unit(s) Radish
- 400 Gr Sprouted soybeans
- 20 Ml Sesame seeds
- 20 Ml Pink peppercorn
- 8 Sprig(s) Fresh cilantro
- Vegetable oil
- Salt and pepper

For the vinaigrette

- 60 Ml Rice vinegar
- 60 Ml Soy sauce
- 60 Ml Olive oil
- 30 Ml Honey
- 30 Ml Fish sauce Nuoc-mâm
- 20 Ml Fresh ginger
- Vegetable oil
- Salt and pepper

Preparation

- Preparation time **30 mins**

For the preparations

Mince the green onions. Cut the pepper and the carrot in thin stripes. Slice finely the radish. Roast the sesame in the oven for 4 minutes, and crush the pink pepper corn in a mortar. Pick the cilantro leaves.

For the shrimps

Roll the shrimps in the flour, in the Maille honey mustard, and finish in the Japanese bread crumb. Reserve it on a baking tray with a parchment paper.

For the salad

In a bowl, put all the liquid ingredients of the vinaigrette, shred the ginger on top and whisk it well. Fix the seasoning. In another big bowl, put all the vegetables together, pour the vinaigrette on top and mix it well.

For the plating

On a plate, put the salad on a long way, garnish the top and around with the sesame and the pink pepper corn. Start warming a pan with vegetable oil, put the shrimps inside before the oil gets hot, and cook the shrimps 2 minutes on each side until it gets crispy and golden brown. Top the salad with the shrimps on the long way, and finish the decoration with the cilantro leaves.

Bon appétit!