

Crispy panko shrimps, coriander and ginger with spicy mango sauce |

Recipe for 12 tapas

Description

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

Note

Use frozen mangoes for this recipe, replacing one fresh mango for one cup of frozen ones.

Ingredients

For the shrimps

- 24 Unit(s) Peeled medium shrimps, tail-on
- 10 Gr Fresh ginger
- 4 Sprig(s) Fresh cilantro
- 30 Gr Flour
- 2 Unit(s) Egg
- 100 Gr Japanese breadcrumbs (panko)
- Salt and pepper
- Vegetable oil

For the spicy mango sauce

- 1 Unit(s) Fresh mango
- 100 Gr Italian tomatoes
- 1 Unit(s) Green onion
- 45 Ml Rice vinegar
- 15 Ml Honey
- 1 Tsp Green cari paste
- Salt and pepper
- Vegetable oil

Preparation

- Preparation time **30 mins**
- Preheat your **four** at **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!