

# Crispy shrimps, garlic butter popcorn, tomato smoked mayonnaise, briquette leaves with fleur de sel, coriander |

Recipe for 12 tapas

## Description

Such comforting and soothing brunch idea. With the smoked mayo it is absolutely delectable!

## Ingredients

### Shrimps

- 24 Unit(s) Peeled medium shrimps, tail-on
- Salt and pepper

### Tomato smoked mayo

- 2 Unit(s) Egg yolk
- 1 Tbsp Dijon mustard
- 100 Ml Tomato paste
- 25 Ml White wine vinegar
- 2 Ml Liquid smoke
- 500 Ml Canola oil
- Salt and pepper

### Poached egg

- 1 Bag(s) Pop-corn
- 6 Clove(s) Garlic
- 125 Gr Butter
- Salt and pepper

### Country bread

- 4 Unit(s) Brick sheets
- 12 Leaf(ves) Fresh cilantro
- 50 Gr Butter
- 6 Pinch(es) Sea salt flakes
- Salt and pepper

## Preparation

- Preparation time **45 mins**
- Preheat your **Oven** at **400 F°**

### Set up

Shell the shrimps, keeping the tails.

Peel and finely chop the garlic.

### Garlic butter

Melt the butter and add the chopped garlic, leaving to infuse over a very low heat.

Be careful not to color the butter.

### Tomato smoked mayonnaise

In a kitchenaid, if possible, add the Dijon mustard and the egg yolk. Mix everything at medium speed

(5-6) for 2-3mins until the blend is entirely homogenous. Bring the speed up (8), then gently pour the oil slowly until a very smooth and silk mass begins to form. Add the remaining oil back at medium speed (6), then add everything that's left; the vinegar, the tomato paste and the liquid smoke. Salt & pepper to taste.

### Montage

Cook bagged Pop-Corn for a few minutes in the microwave (according to instructions), or make your own in a saucepan with a little oil and a lid.

Just before serving, drizzle the Pop-Corn with garlic butter and season with salt and pepper.

### Shrimps

Sear the shrimps in a hot frying pan for 2 minutes with oil and butter, then season.

Just before serving, reheat in the oven for 2 to 3 minutes.

### Brick pastry

Brush a sheet of brick pastry delicately (fragile) with butter, place another sheet on top and brush again with butter.

Lay the fresh coriander leaves beautifully flat. Add a brush of butter to the leaves, then place another sheet of brick pastry on top, and repeat the first operation.

Using a knife, cut out a pretty square of brick pastry with transparent coriander leaves in the center.

Place on an ovenproof baking sheet lined with parchment paper, and bake for around 5 minutes, checking that the brick is just turning golden.

### On the plate

Place a spoonful of smoked mayonnaise in the center of a plate and arrange the shrimp around it. Place the brick pastry in the center on top of the mayonnaise. Sprinkle the garlic-butter popcorn over the shrimp.

**Bon appétit!**