

Espelette pepper roasted shrimp, zucchini, preserved lemon and basil

Recipe for 12 Tapas

Description

Espelette pepper roasted shrimp tails served on a zucchini matchstick salad with a confit lemon vinaigrette.

Note

Do not mistake sweet confit lemons for the salted version. The sweet version, confit in sugar, is best used in desserts.

Ingredients

Shrimp

- 12 Unit(s) Argentina shrimp
- Salt and pepper
- Olive oil

Zucchini salad

- 2 Unit(s) Zucchini
- 2 Unit(s) French shallot
- 1 Unit(s) Yellow pepper
- Salt and pepper
- Olive oil

Vinaigrette

- 1 Unit(s) Preserve lemon
- 1 Unit(s) Lemon
- 50 Ml Olive oil
- Salt and pepper
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Garnish

- 1 Handful(s) Greek basil
- Salt and pepper
- Olive oil

Preparation

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

Preparation

Remove the shrimp tails from the shell. Cut the zucchini into small matchsticks with the help of a mandolin. Finely slice the French shallot. Cut the yellow pepper into fine matchsticks. Zest and juice the lemon. Remove the center of the confit lemons and slice the skin. Slice the basil.

Shrimp

In a mixing bowl, start off by seasoning the shrimp with a thread of oil, salt and Espelette pepper. Next, transfer them to a baking sheet and roast for 8-10 minutes. You will know it is ready when the flesh is brittle and tender.

Vinaigrette

Place the lemon confit, lemon juice, lemon zest and olive oil in the blender and blend until nice and smooth.

Garnish and plating

Start by seasoning the vegetables with the lemon vinaigrette. Place this salad in the bottom of your serving dish and garnish with the shrimp. Sprinkle with basil for the final touch.

Bon appétit!