

Peruvian shrimp ceviche, lime juice, puffed rice chips, fresh cilantro |

Recipe for 12 tapas

Description

A fresh take on a shrimp ceviche with hints of citrus.

Note

Please note that in this recipe, the finishing touch is very important. Bring out your artistic side and play with colors.

Ingredients

Puffed rice chips

- 1 Handful(s) Rice vermicelli

Shrimp

- 400 Gr Peeled medium shrimps
- 1 Unit(s) Lime juice
- 200 Gr Italian tomatoes
- 1 Unit(s) Lime zest(s)
- 200 Gr Cucumber
- 100 Gr Red onion
- 12 Sprig(s) Coriander
- 1 Unit(s) Jalapeno pepper
- 30 Ml Lemon juice

Garnishes

- 12 Unit(s) Coriander leaf
- 36 Drop(s) Chili paste (sriracha)

Preparation

- Preparation time **15 mins**
- Preheat your **deep fryer** at **375 F°**
- Resting time **30 mins**

Preparation

Cook the shrimp for 30 seconds in boiling water.

Peel and finely chop the red onion.

Cut the tomato and cucumber into brunoise. (Small cubes)

Chop the cilantro and the Jalapeño.

Wonton

Lightly break the vermicelli between your fingers, dip the pieces into the deep fryer, being careful as the result is almost instantaneous.

Remove them and place them on paper towels.

Shrimp ceviche

Cut the shrimp into sections.

Mix all the ingredients together and let stand for 30 minutes (marinade).

Plating

Place the shrimp ceviche on the plate and top with the rice chips.

Add 3 drops of chili sauce on top of each tapas.

Finish with cilantro sprouts.

Bon appétit!