

Whiskey flambé shrimp, creamed herb corn, grilled Panko |

Recipe for 12 tapas

Description

Beautiful shrimps cooked with Espelette chilli and flambéed, served with corn in a creamy sauce with fresh herbs.

Note

If fresh corn is in season, don't hesitate to use it for this recipe.

Ingredients

Shrimps

- 24 Unit(s) Peeled medium shrimps, tail-on
- 1 Tsp Espelette pepper
- 1 Tsp Curcuma
- 30 Gr Butter
- 30 Ml Whiskey
- Butter
- Salt and pepper

Corn

- 400 Gr Frozen corn
- 100 Gr Onion
- 2 Clove(s) Garlic
- Butter
- Salt and pepper

Topping

- 60 Ml Japanese breadcrumbs (panko)
- Butter
- Salt and pepper

Cream of herb

- 250 Ml Cream 35%
- 1 Sprig(s) Parsley
- 1 Sprig(s) Tarragon
- 1 Sprig(s) Basil
- 50 Gr French shallot
- 100 Ml White wine
- Butter
- Salt and pepper

Preparation

- Preparation time **60 mins**

Set up

Chop the onion.

Chop the garlic cloves.

Finely chop shallot.

Thin out the herbs.

Remove the tails from the shrimps and place on kitchen paper.

In a hot frying pan with a knob of butter, lightly brown the Panko, reserving it for assembly.

Herb cream sauce

Cook the shallots in the butter without browning (sweat), pour in the white wine and cook until almost completely evaporated. Add the cream and reduce the sauce until it's smooth and consistent. Remove from the heat and blend the sauce with the herbs.

Corn

Caramelize the corn with a little butter and the chopped onion, then add the chopped garlic in the last minute of cooking.

Just before serving, mix with the herb sauce.

Shrimp

Start by tossing the shrimp with the Espelette pepper and a drizzle of vegetable oil. Cook the shrimps in a hot pan for about 1 minute per side, season with salt and flambé before serving.

On the plate

Place the corn with herb sauce at the bottom of your plates and add the shrimp on top.

Finish assembling your plates by adding the grilled panko and a few herb shoots if you have any left.

Bon appétit!