

# Whiskey flambéed jumbo shrimps, roasted vegetables couscous |

**Recipe for 4 persons**

## Description

Prawns flambéed in Whiskey and served in a cream sauce, couscous with zucchini, roasted red pepper and onions.

## Note

Always take care to turn off the fan before making a flambé to prevent the flame from entering the latter.

## Ingredients

### For the jumbo shrimps

- 12 Unit(s) Jumbo shrimps
- 1 Clove(s) Garlic
- 60 Ml Whiskey
- 125 Ml 35% cooking cream
- 12 Sprig(s) Chives
  
- Salt and pepper
- Olive oil

### For the couscous

- 250 Ml Couscous
- 250 Ml Water
- 1 Unit(s) Zucchini
- 1 Unit(s) Yellow pepper
- 1 Unit(s) Red pepper
- 1 Unit(s) Red onion
- 6 Sprig(s) Parsley
  
- Salt and pepper
- Olive oil

## Preparation

- Preparation time **30 mins**
- Preheat your **four** at **400 F°**

### General preparation

Dice the zucchini, red onion and peppers. Chop the parsley and chives. Chop the garlic.

### Couscous preparation

Mix the zucchini, peppers and red onion, season with salt and pepper generously and drizzle with olive oil. Transfer on a baking sheet and roast 15 minutes. In a saucepan, heat water with a pinch of salt and pour over the couscous. Cover and let stand 5 minutes. Fluff with a fork and add the roasted vegetables and parsley. Mix.

### Jumbo shrimps preparation

Season the shrimp with salt and pepper. In a pan, drizzle with olive oil and sauté the prawns for 1-2 minutes per side. Add garlic, deglaze with Whiskey and flambé it all. Add cream and simmer 2 minutes, then add the chives.

To serve

Using a ring mold, serve on each plate a good portion of couscous. Place the prawns on top and drizzle some Whiskey sauce.

**Bon appétit!**