

# Asian style papaya salad, Coconut milk curry shrimp

**Recipe for 4 persons**

## Description

A simple and delicious trip to Asia for your taste buds.

## Ingredients

### Papaya salad

- 2 Unit(s) Carrot
- 1 Unit(s) Green papaya
- 1 Unit(s) Yellow mango
- 0.50 Unit(s) Chinese cabbage
- 100 Gr Enoki mushroom
- 50 Gr Wakame (seaweed)
- 2 Tbsp Sesame seeds

### Vinaigrette

- 3 Tbsp Rice vinegar
- 3 Tbsp Water
- 2 Tbsp Soy sauce
- 4 Tsp Mirin
- 1 Tsp Sugar
- 1 Tbsp Sake
- 1 Tbsp Roasted sesame oil

### Curry shrimp

- 2 Unit(s) Chopped garlic
- 2 Unit(s) French shallot
- 1 Unit(s) Carrot
- 0.50 Stem Lemongrass
- 1 Unit(s) Bird's eye chili
- 1 Tbsp Curry powder
- 300 Ml Coconut milk
- 200 Ml Water
- 1 Tbsp Fish sauce Nuoc-mâm
- 500 Gr Peeled medium shrimps, tail-on

## Preparation

- Preparation time **30 mins**

### Plating

Since this is a warm and cold dish, I recommend that you serve the curry shrimp and the papaya salad in separate bowls.

### Curry shrimp

Heat your vegetable oil in a skillet on medium heat. Sweat the garlic, shallots and the carrot juliennes for 1 or 2 minutes, stirring occasionally.

Add the lemongrass, the red peppers and curry powder. Continue to cook for 3 minutes. Add the coconut milk, the water and the fish sauce and then bring the mixture to a simmer and cook for 5 minutes.

Add the shrimp and the partially cover the sauce pot with a lid. Continue to simmer for about 5

minutes on medium heat, or until the shrimp are cooked through.

### Salad

Clean/peel the carrots, papaya and mango and then cut them into matchsticks (juliennes).

Finely slice the cabbage as well as the wakame (seaweed). Clean the enoki by removing the stems.

Combine all of the ingredients with the vinaigrette once it has cooled down.

### Vinaigrette

Combine all of the ingredients, whisk well, and then heat them in a small sauce pot until it comes to a gentle simmer. Remove from the heat. Taste and season accordingly. Transfer to the fridge.

**Bon appétit!**