

Bouquet of crispy shrimp, tartar sauce

Recipe for 4 persons

Description

The impression of receiving a bouquet of flower shrimp. With its tartar sauce.

Note

You can purchase crockery presentation at Dollarama. You can also present all very simple way, without skewer and onto a plate. Be careful with the use of the fryer, a high concentration is needed and away from children.

Ingredients

For the shrimps

- 24 Unit(s) Peeled medium shrimps, tail-on
- 50 Gr Flour
- 50 Gr Japanese breadcrumbs (panko)
- 120 Ml Honey mustard maille
- 2 Unit(s) Egg
- 200 Ml Milk

For the tartar sauce

- 1 Dash(es) Lemon juice
- 120 Ml Bécel
- 1 Clove(s) Chopped garlic
- 3 Turn(s) Fresh ground black pepper

Preparation

- Preparation time **30 mins**
- Preheat your **Four** at **425 F°**

Preparation for the shrimp

Roll the shrimp in flour, then the mix of eggs, milk and the Maille mustard with honey (anglaise) and finish with panko. Then prick your shrimp on the end of a skewer, and taking into skewers, dip them in the fryer. Ensure you golden brown. Lay the skewers on the paper towel so they drip.

Preparation for the tartar sauce

Mix all ingredients with a dash of lemon juice and adjust the seasoning.

To serve

Here, we usually present the shrimp skewers, planted in a ball of synthetic grass, which adorns the top of a flower pot, beautifully arranged skewers represent flowers. In small pots we present the tartare sauce.

Bon appétit!