

# Bouquet of crispy shrimps with tartar sauce

Recipe for 4 persons



## Description

The impression of receiving a bouquet of flowers, but it's shrimp. Served with a tartar sauce.

## Note

You can always simply present this dish on a plate if you don't have the synthetic grass for presentation. Always pay close attention when frying anything and make sure there are no children nearby.

## 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

- 100 Gr Mayonnaise
- 6 Unit(s) Gherkins
- 15 Ml Capers
- 2 Sprig(s) Tarragon
- 1 Dash(es) Lemon juice

### For the mayo

- 200 Ml Olive oil
- 5 Ml Sea salt flakes
- 1 Unit(s) Egg yolk
- 2 Ml White pepper

## Preparation

- Preparation time **30 mins**
- Preheat your **Friteuse** at **375 F°**

### Preparation for the shrimp

Roll the shrimp in flour, then the mixture of eggs, milk and honey mustard and finish with panko. Then prick your shrimp on the end of a skewer. Once done, cook the shrimp in the fryer. Generally they should be done once golden brown. Lay the skewers on paper towel to remove excess oil.

### Preparation for the mayo

Clarify your egg, mix the yolk with mustard and let stand for 5 minutes. While stirring with a whisk, gradually add the oil, never stop whisking. Season to taste with salt and pepper.

### Preparation for the tartar sauce

Mix all of the 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!**