

# Butterfly shrimp with curry, butternut caviar with lemon marmalade, crostini and chives |

## Recipe for 12 tapas

### Description

Thin slices of crispy baguette spread with a squash purée and citrus marmalade, finished off with tasty shrimps sautéed in curry,

### Note

Since this bite is served on a crouton, use very thin slices of bread for maximum mouthfeel.

### Ingredients

#### Shrimps

- 24 Unit(s) Peeled medium shrimps
- 1 Tsp Curry powder

#### Squash

- 300 Gr Butternut squash
- 100 Gr Lemon
- 100 Gr Sugar
- 100 Ml Water

#### Topping

- 24 Thin slice(s) Baguette
- 12 Sprig(s) Chives
- 1 Unit(s) Lime

### Preparation

- Preparation time **60 mins**
- Preheat your at **400 F°**

#### Setting up

Devein (if necessary) and open the butterfly shrimp, using a small, sharp knife to make a deep incision in the flesh of each shrimp. Carefully open the butterfly shrimp.

Rinse in cold water and pat dry with paper towels.

Finely chop the chives.

Finely dice the squash.

Cut lemon into pieces and remove seeds.

Drizzle a little olive oil over the baguette slices, then bake for 7-8 minutes to color and crisp the bread.

## Squash

Blend the sugar with the lemon until smooth and cook in a saucepan over low heat for 10-15 minutes.

Lightly oil the squash cubes and bake until roasted and tender. Mash with a fork and mix with the lemon marmalade.

Sauté the shrimp in a pan with a drizzle of olive oil, the curry powder and a pinch of salt.

## On the plate

Place a small amount of pumpkin marmalade on each crostini, followed by a shrimp.

Finish with chives and lime zest.

**Bon appétit!**