

Crispy mini-tortillas, guacamole and marinated shrimps

Recipe for 12 tapas

Description

Small discs of baked tortillas, topped with homemade guacamole and garlic, cumin and lime marinated shrimps.

Note

Choose a ripe avocado for a creamy guacamole. Place your avocados with an apple or a ripe banana in a brown paper bag to speed up the ripening process. These fruits emit ethylene gas that speeds up the process!

Ingredients

For the crispy tortillas

- 1 Unit(s) Tortilla
- Vegetable oil
- Salt and pepper

For the guacamole

- 1 Unit(s) Avocado
- 1 Unit(s) Italian tomatoes
- 4 Sprig(s) Fresh cilantro
- 1 Unit(s) Lime
- 1 Unit(s) Green onion

- Vegetable oil
- Salt and pepper

For the marinated shrimps

- 12 Unit(s) Peeled medium shrimps
- 1 Unit(s) Lime
- 5 Ml Cumin powder
- 1 Clove(s) Garlic

- Vegetable oil
- Salt and pepper

Preparation

- Preparation time **30 mins**
- Preheat your **four** at **375 F°**
- Resting time **60 mins**

General preparation

Chop the cilantro and green onion. Chop garlic. Cut the tomato flesh into small dice. Extract the avocado flesh.

Marinated shrimps preparation

Mix garlic, cumin, lime juice and a dash of vegetable oil. Add the shrimp. Season with salt and pepper. Marinate at least an hour, then at the last moment, sauté them into a hot pan a few minutes

until they all turn pink.

Crispy tortillas preparation

Cut tortillas into small discs using a cookie cutter. Spread them on a baking sheet lined with parchment paper. Drizzle with vegetable oil and bake 10 to 15 minutes until they become crispy.

Guacamole preparation

Mash the avocado flesh with a fork. Add lime juice, cilantro and green onion. Season with salt and pepper. Finally, add the diced tomatoes.

Marinated shrimps preparation

Mix garlic, cumin, lime juice and a dash of vegetable oil. Add the shrimp. Season with salt and pepper. Marinate at least an hour, then at the last moment, sauté them into a hot pan a few minutes until they all turn pink.

Bon appétit!