

Crispy panko shrimps, cilantro and ginger with a lime and tequila mayo |

Recipe for 12 tapas

Description

Shrimps marinated in ginger, then breaded in Japanese breadcrumbs and served with lime mayonnaise and tequila, garnish with cilantro.

Note

Panko is a Japanese breadcrumbs made from flakes of crispy wheat bread. Compared to traditional bread crumbs, it's bigger and drier and most importantly: the crispy side remains after cooking.

Ingredients

For the shrimps

- 24 Unit(s) Peeled medium shrimps, tail-on
- 10 Gr Fresh ginger
- 4 Sprig(s) Fresh cilantro
- 30 Gr Flour
- 1 Unit(s) Egg
- 75 Gr Japanese breadcrumbs (panko)

- Salt and pepper
- Vegetable oil

For the lime and tequila mayo

- 1 Unit(s) Egg yolk
- 15 Ml Dijon mustard
- 1 Unit(s) Lime
- 175 Ml Vegetable oil
- 15 Ml Tequila

- Salt and pepper
- Vegetable oil

Preparation

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

General preparation

Chop the coriander leaves very finely. Peel and finely grate the ginger. Zestez and juice the lime.

Shrimps preparation

Mix the shrimp with the ginger, season with salt and pepper and marinate for 15 minutes. Dip the shrimps in flour, then beaten egg and finally into the Panko. Place breaded shrimps on a baking sheet, drizzle with vegetable oil and bake for 8 minutes.

Lime and tequila mayo preparation

In a bowl, whisk egg yolks with lime juice, tequila and mustard. Stir in vegetable oil in a drizzle, whisking constantly until the mayo thickens. Add the lime zest and season with salt and pepper.

To serve

Serve your shrimps on a line of lime and Tequila mayonnaise, and garnish with the cilantro.

Bon appétit!