

Crispy panko shrimps, cilantro with a Yuzu and Matcha mayo |

Recipe for 12 tapas

Description

Shrimp marinated in ginger, then breaded in Japanese breadcrumbs and served with a Yuzu and Matcha mayonnaise.

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
- 30 Gr Flour
- 2 Unit(s) Egg
- 75 Gr Japanese breadcrumbs (panko)

- Salt and pepper

Mayo

- 1 Unit(s) Egg yolk
- 15 Ml Dijon mustard
- 1 Tbsp Yuzu
- 175 Ml Vegetable oil
- 2 Gr Matcha tea

- Salt and pepper

Topping

- 4 Sprig(s) Coriander

- Salt and pepper

Preparation

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

General preparation

Chop the coriander leaves very finely.

Peel and finely grate the ginger.

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 8-10 minutes.

Mayo preparation

In a bowl, whisk the egg yolk with the Matcha, yuzu juice and mustard. Add the vegetable oil in a

thin stream, whisking constantly until smooth, then season with salt and pepper.

To serve

Serve your shrimp over a dash of mayonnaise, then garnish with the chopped coriander.

Bon appétit!