

Crispy shrimp skewers bouquet, Béarnaise style dip |

Recipe for 12 Tapas



Description

Panko crusted crispy shrimp skewers served with a Béarnaise style mayonnaise.

Note

To avoid having your skewers darken in the oven, place them in a bowl of cold water 2 hours ahead a time.

Ingredients

Panko crusted 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

- Salt and pepper

Béarnaise style sauce

- 1 Unit(s) French shallot
- 3 Grape(s) Fresh ground black pepper
- 2 Gr Salt
- 0.50 Sprig(s) Tarragon
- 25 Ml White balsamic vinegar

- Salt and pepper

Mayonnaise

- 1 Unit(s) Egg yolk
- 2 Tsp Dijon mustard
- 250 Ml Canola oil

- Salt and pepper

Preparation

- Preparation time **20 mins**
- Preheat your **four** at **425 F°**

Panko crusted shrimps

Roll the shrimps, 1st in the flour, then the beaten eggs followed by the milk and mustard mix and,

finally, in the panko bread crumbs. Skewer the shrimps at the edge of the skewer. Place on a baking sheet and cook in the oven for 12 minutes. (You need to get a nice golden color) Place the shrimps on absorbent paper paper before serving.

Preparation for the mayonnaise sauce

In a bowl, combine the egg yolk, mustard, salt and pepper. Mix the ingredients with a whisk and let stand 5 minutes on the counter. Thereafter, without beating, gradually pour the oil into the bowl. Do not stop mixing until a nice firm mayonnaise. Adjust seasoning if necessary. Keep the sauce in the refrigerator until serving time.

Béarnaise mayonnaise

Finely chop the French shallots. In a pan, boil the shallot, peppercorns, salt, tarragon and white vinegar. Boil until the mixture is nearly dry and set aside to cool. Once it has cooled down, add it to the mayonnaise.

To serve

Serve in a little shot glass with a bit of sauce at the bottom.

Bon appétit!