

Fresh ginger and coriander shrimp nuggets, exotic salsa |

Recipe for 12 Tapas

Description

Crispy shrimp nuggets rolled in panko and flavored with fresh ginger and cilantro, served with a spicy mango, cucumber, pepper and fresh tomato salsa.

Note

Using the fryer gives your nuggets a nice even golden color on all surfaces.

Ingredients

For the shrimp nuggets

- 500 Gr Peeled medium shrimps
- 4 Sprig(s) Fresh cilantro
- 15 Ml Fresh ginger
- 1 Clove(s) Garlic
- 1 Unit(s) Egg
- 50 Gr Japanese breadcrumbs (panko)
- 30 Ml Flour

- Salt and pepper
- Olive oil

For the exotic salsa

- 1 Unit(s) Fresh mango
- 0.50 Unit(s) English cucumber
- 2 Unit(s) Italian tomatoes
- 1 Unit(s) Red pepper
- 1 Unit(s) Lime
- 6 Drop(s) Chili paste (sriracha)
- 1 Unit(s) Shallot

- Salt and pepper
- Olive oil

Preparation

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

General preparation

Cut the tomatoes, mango, pepper, cucumber and shallots in small cubes. Zest and juice the lime.

Shrimp nuggets preparation

In a food processor, chop the ginger, half of the cilantro and the garlic. Add the shrimp and mix a few seconds. Season with salt and pepper and incorporate the egg, flour and half of the bread crumbs. Form 12 little balls using 2 spoons or your palms. Roll those nuggets in the leftover bread crumbs.

Drop those nuggets in your fryer and fry them until golden brown. Alternatively, in a non-stick pan, drizzle a little bit of olive oil and sear the nuggets on medium heat for 2 minutes on each side. Transfer to a baking sheet and cook in the oven for a few minutes.

Exotic salsa preparation

In a bowl, combine the pepper, shallots, cucumber, tomatoes, mangoes, leftover chopped cilantro

and chili paste. Drizzle with olive oil and season with salt and pepper.

To serve

Serve your nuggets on top of a little bed of exotic salsa on the serving dish of your choice.

Bon appétit!