

# Green curry and coconut milk shrimp, cauliflower couscous with mango and raisin

Recipe for 12 tapas



## Description

Cauliflower at the bottom of the plate, shrimps nicely on the top and a coconut milk sauce infused with green cari all around.

## Ingredients

### For the shrimps

- 10 Gr Fresh ginger
- 2 Clove(s) Chopped garlic
- 1 Unit(s) Onion
- 1 Sprig(s) Fresh cilantro
- 20 Ml Peanut oil
- 200 Ml Coconut milk
- 1 Tsp Green cari paste
- 50 Ml White wine
- 48 Unit(s) Peeled medium shrimps, tail-on
  
- Vegetable oil
- Salt and pepper

### For the couscous

- 0.50 Unit(s) Cauliflower
- 1 Unit(s) Yellow mango
- 70 Ml Raisins blonds
- 1 Dash Olive oil
- 6 Sprig(s) Chives
  
- Vegetable oil
- Salt and pepper

## Preparation

- Preparation time **30 mins**
- Preheat your **four** at **350 F°**

### For the mise en place

Pick the cilantro.

Peel the ginger and shred it.

Peel the onion and chop it.

Peel the mango and cut it in small cubes.

Whisk the cari paste in a little part of the milk.

Chop the chives.

#### For the shrimps

In a hot pan with vegetable oil, sear the shrimps 2 minutes.

Add the garlic, the onion and the ginger, cook it 2 more minutes. Deglaze with the white wine, reduce 90% and add the coconut milk.

Let it cook for 3-4 more minutes, add the cari paste and cook it 1 more minute.

Fix the seasoning and finish with the cilantro leaves.

#### For the couscous

Remove the flowers on the top of the cauliflower, rinse it and pass it in the food processor until it looks like semoule.

In a hot pan with olive oil, sweat the cauliflower and add the chives and the raisins.

Out of the stove, add the mango and fix the seasoning.

#### For the plating

In a nice little bowl, put some couscous at the bottom, the shrimps on the top tail up, finish with the sauce and some more cilantro.

**Bon appétit!**