

Grilled Argentine shrimp with Espelette pepper, fresh salad of daikon, ginger and sesame |

Recipe for 4 servings / 12 tapas

Description

A simple and refreshing starter that will impress with textures and flavors.

Note

Even though the Argentinian shrimp is pink, it is still raw. It's flavor is similar to that of a scampi.

Ingredients

Shrimp

- 12 Unit(s) Argentina shrimp
- 1 Pinch(es) Espelette pepper
- Salt and pepper
- Vegetable oil

Salad

- 250 Gr Daikon
- 1 Handful(s) Sprouted soybeans
- 2 Unit(s) Shallot
- 100 Gr Fresh ginger
- 0.25 Bunch(es) Fresh cilantro
- 2 Unit(s) Libanese cucumber
- 3 Sprig(s) Greek basil
- 1 Unit(s) Crostini
- Salt and pepper
- Vegetable oil

Dressing

- 1 Tbsp Roasted sesame oil
- 1 Tsp Sriracha sauce
- 2 Tbsp Rice vinegar
- 2 Tbsp Vegetable oil
- 1 Tbsp White and black sesame seeds
- Salt and pepper
- Vegetable oil

Preparation

- Preparation time **45 mins**
- Preheat your **barbecue** at **500 F°**

Preparation

Peel and then cut the cucumber and daikon into matchsticks.

Slice the cillantro and basil.

Slice the french shallots into thin strips.

Roast the sesame seeds in the oven for 3-5 minutes.

Cut the baguette into fine strips.

Combine all of the vinaigrette ingredients in a mixing bowl and set aside.

Fried ginger

Peel the ginger and cut it into fine matchsticks. Coat lightly with corn starch and remove excess.

Fry in a fryer or wok with a lot of oil until nice and golden in color. Set aside on paper towel.

Salad

In a salad bowl, combine all of the ingredients for the salad and garnish with the vinaigrette roughly 10 minutes before serving.

Shrimp

Combine the shrimp with the esepette pepper and olive oil in a mixing bowl. Grill on high heat on your BBQ for roughly 1-2 minutes on each side, depending on their size. Season to taste before serving.

Bon appétit!