

# Japanese wrap of lettuce, shrimp, homemade wafu sauce, chow mein & shizo |

Recipe for 4 servings

## Description

Very umami lettuce Japanese salad wrap.

## Note

The wafu sauce is the key for the recipe! Make sure it is almost tasting too much and that you can easily say and taste that there is some sesame oil in there! Also, the name *shiso* comes from the Chinese *zisu* that literally means '*purple plant that brings you back to life*'.

## Ingredients

### Wraps

- 12 Leaf(ves) Boston lettuce
- 225 Gr Matane shrimps
- 2 Unit(s) Green onion
- 3 Sprig(s) Basil
- 5 Sprig(s) Coriander
- 10 Drop(s) Chili paste (sriracha)
- 1 Tbsp Hoisin sauce
- 12 Leaf(ves) Shiso

### Wafu

- 1 Unit(s) Egg yolk
- 1 Tbsp Dijon mustard
- 1 Unit(s) Garlic
- 15 Ml Roasted sesame oil
- 30 Ml Rice vinegar
- 30 Ml Soy sauce
- 125 Ml Vegetable oil

### Garnishes

- 50 Gr Asian style noodles
- 60 Ml Soy sauce
- 1 Unit(s) Lime

## Preparation

- Preparation time **45 mins**
- Preheat your **friteuse** at **375 F°**

### Mise-en-place

Finely chop the spring onion, the basil and the cilantro.

Same goes for the garlic

Cut the lime into quarters.

Deep fry the noodles just to they become crunchy and lay them on a tray covered with absorbing paper. Salt them while still hot.

### Wafu

In a kitchenaid bowl, if possible, add in the mustard and the egg yolk while starting to whisk at medium speed. Then literally drop by drop with a slow filet of oil, start emulsifying by pouring the oil

in the mixture at a higher speed (8). Add the remaining ingredients afterwise (vinegar, soya and the garlic & the sesame oil) then salt and pepper to taste.

### Shrimps

Gather all the ingredients in a bowl; shrimps, basil, spring onions, cilantro, hoisin sauce and a little bit of wafu. Make sure is it up to your likings,

### Montage

Into a lettuce leaf, delicately lay the shrimp mix and then the dried noodles. Roll and then serve with some nice and soya sauce on the side.

**Bon appétit!**