

# Parmigiano Reggiano millefeuille, spicy shrimps and virgin sauce

**Recipe for 4 persons**

## Description

Crispy Parmigiano Reggiano tiles interspersed with spicy sautéed shrimps and a roasted pine nuts virgin sauce.

## Note

The chili is very spicy and can be replaced by a few drops of Tabasco for those less tolerant of spicy food.

## Ingredients

### For the Parmigiano Reggiano crisps

- 100 Gr Parmigiano reggiano
- Olive oil
- Salt and pepper

### For the spicy shrimps

- 24 Unit(s) Peeled medium shrimps
- 1 Unit(s) Red pepper
- 1 Unit(s) Bird's eye chili
- 1 Unit(s) Lemon
- 15 Ml Honey
- 10 Sprig(s) Chives
- 1 Unit(s) Garlic
  
- Olive oil
- Salt and pepper

### For the virgin sauce

- 0.50 Box(es) Cherry tomatoes
- 1 Unit(s) Shallot
- 15 Ml Pine nuts
- 10 Sprig(s) Parsley
- 30 Ml White balsamic vinegar
  
- Olive oil
- Salt and pepper

## Preparation

- Preparation time **30 mins**
- Preheat your **four** at **400 F°**

### General preparation

Brown the pine nuts in the oven about 4 minutes. Cut the cherry tomatoes into small cubes. Zest the lemon and squeeze its juice. Chop the chives and shallots. Cut red pepper into small dice. Cut the shrimps in two lengthwise. Cut the Tha chili in half, remove the seeds and chop the flesh.

### Parmigiano Reggiano crisps preparation

On a baking sheet covered with parchment paper, place a tablespoon of grated parmesan cheese and spread it thinly into a circle. Repeat to get at least 12 circles parmesan, setting them wide apart. Cook the tiles in the oven for 8 to 10 minutes until golden brown and let cool before serving.

#### Spicy shrimps preparation

Sauté the shrimp in a hot pan with a drizzle of olive oil for about 2 minutes, until pink. Add in some salt and pepper and add the juice and lemon zest, chopped garlic, chili, red pepper, honey and cook 1 more minute. Add the chives and set aside.

#### Virgin sauce preparation

Mix all the ingredients for the virgin sauce, pour a generous dash of olive oil and season with salt and pepper.

#### To serve

On your plate, superimpose a parmesan crisps and a little bit of spicy shrimps, and another crisp and so on for a total of 3 crisps per person. Finish your dish with a little drizzle of virgin sauce.

**Bon appétit!**