

# Potato and shrimp gratin, saffron béchamel, green salad with balsamic vinaigrette

## Recipe for 4

### Description

A surprising and pleasant combination, the saffron is the light that shines in this dish.

The freshness of the greenery and the lemon zest compliments the gratin.

### Ingredients

#### Gratin

- 4 Large Yukon gold potatoes
- 20 Unit(s) Peeled medium shrimps
- 1 Unit(s) Lemon juice
- 35 Gr Dijon mustard
  
- Salt and pepper

#### Plating and finishing touches

- 3 Sprig(s) Parsley
- Salt and pepper

#### Saffron bechamel

- 50 Gr Butter
- 50 Gr Flour
- 250 Ml Milk
- 2 Pinch(es) Saffron pistil
  
- Salt and pepper

#### Green salad

- 4 Handful(s) Arugula leaves
- 0.50 Tbsp Dijon mustard
- 1 Tbsp Balsamic vinegar
- 45 Ml Olive oil
- 0.50 Unit(s) Lemon zests
  
- Salt and pepper

### Preparation

- Preparation time **45 mins**
- Preheat your **Oven** at **400 F°**

#### Preparation

Place the potatoes in cold salted water, bring to a boil, and let it cook through. Once the tip of the knife can easily pierce the potatoes, drain them and cool them down in cold water.

Chop the parsley finely.

#### Gratin

Peel the potatoes. Cut them into rounds no thicker than 0.5cm.

In a bowl, mix the shrimp thoroughly with the lemon juice, season with salt and pepper.

Be it in smaller individual dishes or one large dish, alternate the potatoes and shrimps, overlapping slightly.

Baste the surface of the gratin with mustard using a brush.

In a saucepan, heat the milk gently, add the saffron, keep it hot but not boiling.

In a saucepan melt butter, add the flour and cook one minute on low heat, you don't want it to colour.

Stirring constantly, pour the hot milk, and the mix with a whisk until the sauce thickens.

Once cooked, season with salt and pepper, then pour over the potato and shrimp gratin.

Place the gratin in the oven for 10 to 20 minutes depending on the size.

Make sure you have a nice colour on top, sprinkle with chopped parsley just before serving

### Salade vinaigrette

In a mixing bowl, combine all of the ingredients that are part of the vinaigrette except for the olive oil. Next, using a whisk, slowly drizzle the oil while whisking continuously to emulsify the vinaigrette.

Season to taste with salt and pepper and dress the salad at the last possible minute.

**Bon appétit!**