

Roasted shrimp and chorizo skewers, fresh herbs dressing

Recipe for 12 tapas

Description

Skewers combining the delicate flavor of the shrimp and spicyness of the chorizo seasoned with a lemon, chives and parsley vinaigrette.

Note

Use a variety of herbs in your dressing to create variety of tastes!

Ingredients

For the skewers

- 120 Gr Spanish chorizo
- 12 Unit(s) Peeled medium shrimps
- Salt and pepper

For the herbs dressing

- 1 Unit(s) Egg yolk
- 30 Ml Lemon juice
- 5 Ml Dijon mustard
- 12 Sprig(s) Chives
- 4 Sprig(s) Parsley
- 60 Ml Olive oil
- Salt and pepper

Preparation

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

General preparation

Chop the chives and parsley. Cut the chorizo into slices.

Skewers preparation

Prepare the skewers, alternating a slice of chorizo, a shrimp and finally another slice of chorizo on a bamboo stick. Place skewers on a baking sheet and bake in oven for 6-8 minutes or until shrimps are pink.

Dressing preparation

In a bowl, combine egg yolks and Dijon mustard. Whisk. Add the lemon juice. Stir in the olive oil slowly into a drizzle. Finish by adding chives, parsley and seasoning with salt and pepper.

To serve

Serve the skewers with a drizzle of vinaigrette with fresh herbs.

Bon appétit!