

Sautéed giant shrimps, cauliflower couscous and red curry sauce |

Recipe for 4 portions



Description

Sautéed giant shrimps accompanied by a couscous made from cauliflower and garnished with cherry tomatoes, shallots and chives. seasoned with red curry sauce.

Note

Often used shrimp shells (or other shellfish) to increase the taste of sauces. Just the infuse in a liquid, such as coconut milk in this recipe.

Ingredients

For the giant shrimps and cauliflowers couscous

- 12 Unit(s) Jumbo shrimps
- 300 Gr Cauliflower
- 125 Gr Cherry tomatoes
- 10 Sprig(s) Chives
- 50 Gr Shallot
- 0.50 Unit(s) Lemon

- Butter
- Salt and pepper
- Olive oil

For the red curry sauce

- 15 Ml Vegetable oil
- 25 Gr Red cari paste
- 200 Ml Coconut milk
- 5 Ml Fish sauce Nuoc-mâm
- 150 Gr White onion

- Butter
- Salt and pepper
- Olive oil

Preparation

- Preparation time **30 mins**

General preparation

Cut the cauliflower into big pieces. Zest the lemon and squeeze it in order to keep the juice. Chop the shallots, onion and chives. Cut the cherry tomatoes into quarters.

Cauliflower couscous preparation

Place the pieces of cauliflower in food processor and use the PULSE to reduce the cauliflower into very small pieces, similar to couscous. In a large skillet, drizzle with olive oil, and cook the cauliflower couscous a few minutes only to warm it up. Add the cherry tomatoes, shallots, chives, lemon juice and lemon zest. Season with salt and pepper.

Red curry sauce preparation

In a hot pan, pour a little vegetable oil and sweat the onions. Add the red curry, coconut milk and Nuoc Nam, mix well and let the sauce reduce by one third.

Shrimp preparation

Place the shrimp on paper towels before seasoning with salt. In a large hot frying pan, drizzle with vegetable oil. Cook the shrimp few minutes and turn them, add a knob of butter. Remove skillet from heat and let them finish cooking slowly.

To serve

On your plate or in a large verrine, serve the couscous of cauliflower using a cookie cutter. Place 3 shrimps on top like a fan, put some red curry sauce on the shrimps.

Bon appétit!