

Seared shrimps, garlic butter popcorn, red pepper, curry mayonnaise and cilantro |

Recipe for 12 tapas

Description

Such comforting and soothing brunch idea. With the smoked mayo it is absolutely delectable!

Note

It is possible to use already cooked shrimp to save some time.

Ingredients

Shrimps

- 24 Unit(s) Peeled medium shrimps, tail-on

Mayonnaise

- 1 Unit(s) Egg yolk
- 1 Tbsp Dijon mustard
- 1 Tbsp Lemon juice
- 1 Tsp Curry powder
- 4 Sprig(s) Coriander
- 125 Ml Canola oil

Pop-corn

- 30 Gr Pop-corn
- 4 Clove(s) Garlic
- 50 Gr Butter

Jalapeno pickel (optional)

- 2 Unit(s) Jalapeno pepper
- 150 Ml Season rice vinegar
- 125 Ml Water

Preparation

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

Preparation

Peel and clean the shrimp, keeping the tail.

Peel and finely chop the garlic.

Thin out and chop the coriander.

Garlic butter

Melt the butter and add the chopped garlic, let it infuse on a very low heat.

Be careful not to color the butter.

Mayonnaise

In a kitchenaid, if possible, add the Dijon mustard and the egg yolk. Mix everything at medium speed (5-6) for 2-3mins until the blend is entirely homogenous. Bring the speed up (8), then gently pour the oil slowly until a very smooth and silk mass begins to form. Add the remaining oil back at medium

speed (6), then add everything that's left; the lemon juice, the curry powder and the chopped cilantro. Salt & pepper to taste.

Pop-corn

Cook the bagged Pop-Corn for a few minutes in the microwave (according to the instructions), or make your own Pop-Corn in a pan with a little oil and a lid.

Just before serving, sprinkle the Pop-Corn with garlic butter and season with salt and pepper.

Shrimps

Sear the shrimp in a hot pan for 2 minutes with oil and butter, season.

Just before serving, reheat in the oven for 2 to 3 minutes.

Jalapeno pickel

In a saucepan, mix the rice vinegar and water. Bring to a boil.

Add the jalapeno slices and let the mixture stand for 5 minutes off the heat.

Plating

In a plate, place a spoonful of mayonnaise in the center, place the shrimp all around.

Sprinkle the garlic butter popcorn over the shrimp.

Bon appétit!