

Shrimp poke, mango salsa, Mojo verde sauce, fried onion |

Recipe for 12 tapas



Description

A mexican inspired pokeball... tasty and fresh...

Note

You can replace the shrimp with other shellfish or fish.

Ingredients

Mango salsa

- 1 Unit(s) Fresh mango
- 100 Gr Red onion
- 5 Sprig(s) Fresh cilantro
- 1 Small Jalapeno pepper
- 0.50 Unit(s) Lime

Mojo verde yogurt sauce

- 6 Sprig(s) Fresh cilantro
- 1 Unit(s) Jalapeno pepper
- 2 Clove(s) Garlic
- 4 Tbsp Olive oil
- 0.50 Unit(s) Lime
- 125 Ml Greek yogurt

Garnish

- 450 Gr Matane shrimps
- 4 Tbsp Fried onions
- 2 Unit(s) Lime
- 2 Unit(s) Green onion

Rice

- 250 Ml Jasmine rice
- 400 Ml Cooking water
- 25 Ml Season rice vinegar

Preparation

- Preparation time **30 mins**

Cooking the rice et prep

Wash the rice in cold water to remove the starch until the water runs clear.

Put it in a saucepan with the water.

Bring to a boil, cover, lower the heat to low and cook for about 12 minutes.

Once the liquid is absorbed, turn off the heat and let it rest for 10 minutes.

Season your rice with the vinegar, mix and spread the rice on a plate, cover with a damp cloth and let cool to room temperature.

Cut the onions into diamond.

Cut the limes into quarters.

Mango salsa

Finely chop your onion.

Squeeze the juice from your lime.

Thin out the coriander leaves and chop finely the branches. Run your knife through the leaves two or three times (cilantro is fragile, chopping it coarsely avoids unwanted oxidation...)

Cut your mango and jalapeno into brunoise.

Mix everything together in a bowl and season with salt and lime juice.

Mojo verde yogurt sauce

Place the coarsely chopped cilantro and jalapenos, peeled garlic cloves in a blender with the lime juice, olive oil and yogurt.

Blend until creamy, season with salt to taste and set aside.

Assembly

Spoon a scoop of rice into the bowls, add a tablespoon of salsa and a tablespoon of Matane shrimp.

Drizzle with mojo sauce and finish with a few bits of green onions and some fried onions.

Bon appétit!