

Shrimps skewers wrapped in prosciutto, Espelette chili roasted pepper coulis

Recipe for 12 Tapas



Description

Roasted peppers bell coulis with Espelette chili, shrimps skewers wrapped in prosciutto.

Ingredients

For the peppers

- 4 Unit(s) Red pepper
- 125 Ml Olive oil
- 1 Clove(s) Garlic
- 1 Tsp Espelette pepper

- Salt and pepper

For the shrimps

- 24 Unit(s) Peeled medium shrimps, tail-on
- 12 Slice(s) Prosciutto
- 24 Unit(s) Skewer sticks
- 12 Leaf(ves) Basil

- Salt and pepper

Preparation

- Preparation time **30 mins**
- Preheat your **Maxi Grill** at **425 F°**

For the red bell pepper coulis

Cut the peppers in half, empty and wash them, put them on a baking tray.

Put a nice drizzle of olive oil on the top, put it in the oven for 10-15 minutes until dark.

Watch the coloration, remove the skin and put it in the blender with a garlic clove, olive oil, salt and Espelette chili.

Reserve it in the fridge until cold.

For the skewers

Stick the shrimps on the skewers, season it with salt and pepper. Roll it in half a slice of prosciutto. In a hot pan with olive oil, sear it 1 minute on both sides. Just before the service, place it in the oven for 3 minutes.

For the plating

Fill the verrines with the coulis and put a skewers inside it.

Bon appétit!