

Whiskey flambéed jumbo shrimps, roasted vegetables couscous

Recipe for 4 persons

Description

Prawns flambéed in Whiskey and served in a cream sauce, couscous with zucchini, roasted red pepper and onions.

Note

Always take care to turn off the fan before making a flambé to prevent the flame from entering the latter.

Ingredients

For the jumbo shrimps

- 12 Unit(s) Jumbo shrimps
- 1 Clove(s) Garlic
- 60 Ml Whiskey
- 125 Ml 35% cooking cream
- 12 Sprig(s) Chives

- Olive oil
- Salt and pepper

For the couscous

- 250 Ml Couscous
- 250 Ml Water
- 1 Unit(s) Zucchini
- 1 Unit(s) Yellow pepper
- 1 Unit(s) Red pepper
- 1 Unit(s) Red onion
- 6 Sprig(s) Parsley

- Olive oil
- Salt and pepper

Preparation

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

General preparation

Dice the zucchini, red onion and peppers. Chop the parsley and chives. Chop the garlic.

Couscous preparation

Mix the zucchini, peppers and red onion, season with salt and pepper generously and drizzle with olive oil. Transfer on a baking sheet and roast 15 minutes. In a saucepan, heat water with a pinch of salt and pour over the couscous. Cover and let stand 5 minutes. Fluff with a fork and add the roasted vegetables and parsley. Mix.

Jumbo shrimps preparation

Season the shrimp with salt and pepper. In a pan, drizzle with olive oil and sauté the prawns for 1-2 minutes per side. Add garlic, deglaze with Whiskey and flambé it all. Add cream and simmer 2 minutes, then add the chives.

To serve

Using a ring mold, serve on each plate a good portion of couscous. Place the prawns on top and drizzle some Whiskey sauce.

Bon appétit!