

Bouquet of crispy shrimps with tartar sauce

Recipe for 4 persons



Description

The impression of receiving a bouquet of flowers, but it's shrimp. Served with a tartar sauce.

Note

You can always simply present this dish on a plate if you don't have the synthetic grass for presentation. Always pay close attention when frying anything and make sure there are no children nearby.

Ingredients

For the shrimps

- 24 Unit(s) Peeled medium shrimps, tail-on
- 50 Gr Flour
- 50 Gr Japanese breadcrumbs (panko)
- 120 Ml Honey mustard maille
- 2 Unit(s) Egg
- 200 Ml Milk

For the tartar sauce

- 100 Gr Mayonnaise
- 6 Unit(s) Gherkins
- 15 Ml Capers
- 2 Sprig(s) Tarragon
- 1 Dash(es) Lemon juice

For the mayo

- 200 Ml Olive oil
- 5 Ml Sea salt flakes
- 1 Unit(s) Egg yolk
- 2 Ml White pepper

Preparation

- Preparation time **30 mins**
- Preheat your **Friteuse** at **375 F°**

Preparation for the shrimp

Roll the shrimp in flour, then the mixture of eggs, milk and honey mustard and finish with panko. Then prick your shrimp on the end of a skewer. Once done, cook the shrimp in the fryer. Generally they should be done once golden brown. Lay the skewers on paper towel to remove excess oil.

Preparation for the mayo

Clarify your egg, mix the yolk with mustard and let stand for 5 minutes. While stirring with a whisk, gradually add the oil, never stop whisking. Season to taste with salt and pepper.

Preparation for the tartar sauce

Mix all of the ingredients with a dash of lemon juice and adjust the seasoning.

To serve

Here, we usually present the shrimp skewers planted in a ball of synthetic grass, which adorns the top of a flower pot, beautifully arranged skewers represent flowers. In small pots we present the tartare sauce.

Bon appétit!