

Grilled shrimps with green curry paste and fresh lemon

Recipe for 4

Description

Grilled shrimp with fresh lime zest, served with a coconut milk and green curry sauce.

Ingredients

Shrimp

- 12 Unit(s) Argentina shrimp
- 1 Unit(s) Lemon

- Salt and pepper
- Vegetable oil

Curry paste

- 25 Gr Fresh ginger
- 2 Clove(s) Garlic
- 1 Unit(s) Shallot
- 1 Unit(s) Bird's eye chili
- 4 Leaf(ves) Kaffir lime
- 4 Sprig(s) Coriander
- 4 Sprig(s) Basil
- 1 Unit(s) Lime
- 25 Ml Fish sauce Nuoc-mâm
- 2 Gr Ground coriander
- 2 Gr Cumin powder
- 5 Gr Shrimp paste

- Salt and pepper
- Vegetable oil

Sauce

- 200 Ml Coconut milk
- 2 Tbsp Green cari paste

- Salt and pepper
- Vegetable oil

Preparation

- Preparation time **45 mins**
- Preheat your **barbecue** at **500 F°**

Preparation

Peel the ginger and grate it. Peel and slice the garlic and shallots. Cut the hot peppers and remove the seeds if you wish to remove some spicyness. Rinse and pluck the basil, cilantro and keffir lime.

Green curry paste

In a blender, combine all of the ingredients for the curry paste and blend until nice and smooth.

Sauce

In a sauce pot on medium heat, simmer the coconut milk and green curry paste until you reach the desired consistency.

Shrimp

In a mixing bowl, combine the lemon zest, oil and salt with the shrimp. Grill for roughly 3-4 minutes on direct heat and then dress ontop of the sauce in the desired serving dish.

Bon appétit!