

Nordic shrimps, edamame, tomatoes, citrus dressing |

Recipe for 4 servings

Description

Fresh, tasty salad; Perfect for summer!

Note

Nordic shrimp are often called Matane shrimp in Quebec, because they are transformed in a plant in the city of Matane.

Ingredients

Salad

- 200 Gr Matane shrimps
- 200 Gr Tomato
- 125 Gr Edamame (soybeans)
- 0.50 Unit(s) Pink grapefruit
- 1 Unit(s) Orange
- 0.50 Zest Lime
- Salt and pepper
- Olive oil

Vinaigrette

- 100 Ml Citrus juice
- 5 Ml Dijon mustard
- 100 Ml Vegetable oil
- 3 Sprig(s) Fresh cilantro
- Salt and pepper
- Olive oil

Preparation

- Preparation time **20 mins**

General preparation

Zest the citrus then make your supremes. Keep all of the juice to make the vinaigrette. Cut the supremes into 3.

Sautée the shrimps in a hot skillet with a little vegetable oil then season to taste.

Cut the tomatoes in half, then remove the seeds and cut the flesh into Brunoise (Small cubes).

In a pot of boiling salted water, blanch the edamame and then transfer them to an ice bath.

Pluck the leaves from the cilantro.

Salad

In a large mixing bowl, combine all of the ingredients that go in the shrimp salad. Transfer to the fridge so that all of the flavors can start to infuse.

Vinaigrette

In a mixing bowl, combine all of the ingredients that make up the vinaigrette. Whisk together energetically to make an emulsion. Season to taste.

Plating

In a small bowl, place the shrimp salad in the center, trying to give it as much volume as possible. Spray or drizzle with the citrus vinaigrette and finish by garnishing with some cilantro leaves.

Bon appétit!