

Peruvian shrimp ceviche, lime juice, wonton tiles and young sprouts of cilantro |

Recipe for 12 tapas



Description

A fresh take on a shrimp ceviche with hints of citrus.

Note

Feel free to let your inner artist shine and decorate/garnish as you see fit!

Ingredients

Wonton

- 12 Unit(s) Wonton wrappers
- 2 Tbsp Canola oil
- Salt and pepper
- Olive oil

Shrimp

- 600 Gr Peeled medium shrimps
- 1 Unit(s) Lime juice
- 300 Gr Italian tomatoes
- 1 Unit(s) Lime zest(s)
- 200 Gr Cucumber
- 100 Gr Red onion
- 12 Sprig(s) Coriander
- 1 Unit(s) Jalapeno pepper
- Salt and pepper
- Olive oil

Garnishes

- 12 Unit(s) Coriander leaf
- Salt and pepper
- Olive oil

Preparation

- Preparation time **15 mins**
- Preheat your **Oven** at **400 F°**
- Resting time **30 mins**

Preparation

Cook the shrimp for 30 seconds in boiling water.

Peel and finely chop the red onion.

Cut the tomato and cucumber into brunoise. (Small cubes)

Chop the cilantro and the Jalapeño.

Wonton

Cut the wonton dough into julienne (thin strips), mix with olive oil, salt and pepper and bake in the oven for 6 minutes.

Shrimp ceviche

Cut the shrimp into sections.

Mix all the ingredients together and let stand for 30 minutes (marinade).

Plating

Place the shrimp ceviche in the dishes, garnish with the crispy wonton julienne on top.

Finish with cilantro sprouts.

Bon appétit!