

# Shrimp poached with saffron, crunchy thinly sliced fennel and lime

## Recipe for 12 Tapas

### Description

Shrimp, lime, fennel all in freshness. It sure smells like spring around here!

### Ingredients

#### Stock

- 2 Sprig(s) Celery
- 1 Liter(s) Water
- 1 Unit(s) Onion
- 12 Grape(s) Coriander
- 20 Pistil Saffron
- 250 Ml White wine
- 1 Unit(s) Carrot
- 1 Pinch(es) Cayenne pepper
- 1 Unit(s) Lemon
- 1 Tsp Curcuma
- 1 Clove(s) Garlic
  
- Salt and pepper

#### Whipped cream

- 100 Ml Cream 35%
- 0.50 Unit(s) Lemon
- 1 Pinch(es) Espelette pepper
  
- Salt and pepper

#### Salad

- 1 Unit(s) Fennel
- 1 Unit(s) Lime
- 1 Sprig(s) Chives
- 1 Tsp Maille grain mustard
  
- Salt and pepper

#### Shrimp

- 12 Unit(s) Big shrimp
  
- Salt and pepper

### Preparation

- Preparation time **45 mins**

#### Mise-en-place

Cut the celery. Peel and cut the onion and the carrot. Cut the lemon in 2, for the broth. Zest it and press the juice out for the aigrette. Idem for the salad. With the help of a mandoline, if possible, cut the fennel the thinnest possible. Same goes for the chives. Shell out the shrimp. Infuse the saffron in the cold white wine.

#### Broth

Start off by sweating the onion, the carrot, the garlic and the celery with a little bit of vegetable oil, on medium-high heat. Once lightly coloured, add in the white wine to deglaze and let it reduce by half, on medium heat. Throw all the remaining ingredients and the shrimp's shells. Let everything simmer for a good 30mins and sieve it all. Make sure to keep the broth a little bit hot and poach the

scampi in for 3mins.

### Salad

In a salad bowl, throw in the fennel, the lime zest and the juice. Add in the olive oil, the mustard & the chives. Season and reserve.

### Aigrelette

Whisk the cream up to get some soft spikes. Add in the Espelette pepper, the juice and the lemon zests. Season.

### Montage

In a small tapas plate, start up by laying a little bit of salad in. Then a spoonful of aigrelette and the shrimp on the very top. Finish off with some Maldon salt or fleur de sel.

**Bon appétit!**