

Shrimp skewers with chilli pepper and coco |

Recipe for 4 servings

Description

Tasteful Thai recipe that bites, but so tasty you'll forget about it!

Note

The soup is the key. Make sure the shallots and the lemongrass is nicely coloured before adding the chicken broth. Idem goes for the shrimps, whereas you will need a good coloration. Small and simple details will make a simple recipe, like this one, great.

Ingredients

Shrimps

- 12 Unit(s) Peeled medium shrimps
- 3 Clove(s) Garlic
- 0.50 Unit(s) Jalapeno pepper
- 0.25 Unit(s) Bird's eye chili
- 1 Tsp Sambal oelek
- 2 Sprig(s) Basil leaves
- 15 Gr Fish sauce Nuoc-mâm
- 5 Ml Roasted sesame oil
- 15 Ml Yuzu juice
- Salt and pepper
- Vegetable oil

Coco soup

- 500 Ml Coconut milk
- 500 Ml Chicken stock
- 60 Gr Hoisin sauce
- 100 Gr Shallot
- 0.50 Unit(s) Lemongrass
- 3 Drop(s) Sambal oelek
- 100 Gr Carrot
- 100 Gr Mushroom
- 100 Gr Green pepper
- Salt and pepper
- Vegetable oil

Preparation

- Preparation time **30 mins**

Shrimps mise-en-place

In a bowl, mix the shrimps, the chilli peppers, the sambal, the chopped basil & garlic and the rest of the ingredients. Saran wrap it then let it rest in the fridge for 30-60mins

For the cooking in a cast iron pan, if possible, with canola oil, colour the shrimps and at the very end add a little bit of the marinade to deglaze.

Coco soup

In a stewpot at high heat, colour the lemongrass and the minced shallot. Pour in the chicken broth, lower down the heat then add the coco, the sambal, the hoisin sauce and let everything cook and blend together slowly for 5-10mins. The hoisin sauce should be thickening the soup.

Montage

The dressing is very straightforward but effective. Vegetables in the bowl, soup in and then the shrimps. Eat away!

Bon appétit!