

Shrimp tempura, spicy mayonnaise and curry pepper salad

Recipe for 12 tapas



Description

Crispy shrimp with a tempura batter made with white beer, served with a salad of peppers and curry mayonnaise.

Note

Using a plastic pipette greatly assist you in decorating your plate.

Ingredients

For the shrimps

- 24 Unit(s) Peeled medium shrimps
- 50 Gr Tempura mix
- 100 Ml White beer
- Olive oil
- Salt and pepper

For the peppers salad

- 1 Unit(s) Red pepper
- 1 Unit(s) Yellow pepper
- 1 Unit(s) Lime
- 4 Sprig(s) Coriander
- 1 Unit(s) Shallot
- Olive oil
- Salt and pepper

For the mayonnaise

- 1 Unit(s) Egg yolk
- 15 Ml Dijon mustard
- 5 Ml Curry powder
- 200 Ml Vegetable oil
- Olive oil
- Salt and pepper

Preparation

- Preparation time **30 mins**
- Preheat your **friteuse** at **350 F°**

General preparation

Chop the shallots and coriander. Cut the peppers into brunoise. Zest and squeeze lime.

Mayonnaise preparation

In a bowl, mix egg yolk with the Dijon mustard and curry powder. Using a whisk, stir in net canola oil by emulsifying the mixture until a firm mayonnaise. Reserve in the fridge.

Salad preparation

Mix peppers, cilantro, chopped shallots, lemon juice and lime zest, a drizzle of olive oil, season with salt and pepper.

Tempura shrimps preparation

In a bowl, place the tempura powder and pour half of the beer. Mix to create a paste. Dilute this paste with the remaining beer to obtain a smooth mixture. Reserve in refrigerator. Dip the shrimp in the tempura batter mix and fry for 1-2 minutes intervals. Drain on paper towels and serve immediately.

To serve

Make a dash of curry mayonnaise at the bottom of a small plate. Then drop a tablespoon of pepper salad and a shrimp tempura on top.

Bon appétit!