

Shrimp tempura with herbs, garlic mayonnaise and lime juice |

Recipe for 12 Tapas

Description

Crispy shrimp made with a white beer tempura and served with a garlic mayonnaise.

Note

The different presentations are important to consider depending on what type of event you are hosting.

Ingredients

Tempura shrimp

- 24 Unit(s) Peeled medium shrimps
- 50 Gr Tempura mix
- 100 Ml White beer
- 0.50 Unit(s) Chives
- 4 Sprig(s) Coriander

Garlic mayonnaise

- 1 Unit(s) Egg yolk
- 20 Ml Dijon mustard
- 1 Unit(s) Lime juice
- 2 Clove(s) Chopped garlic
- 125 Ml Vegetable oil

Garnish

- 24 Leaf(ves) Fresh cilantro

Preparation

- Preparation time **30 mins**
- Preheat your **friteuse** at **375 F°**

Preparation

Finely mince the chaives and cillantro. Keep seperate.

Split the cillantro in two and set aside in the fridge or in cold water.

crevettes tempura

In a mixing bowl, combine the tempura mix and half of the beer and add more if the batter is too thick. Once nice and smooth add the fresh herbs. Adjust with more beer if necessary. Set aside in the fridge.

Dip the shrimp in the batter and fry for roughly 1 or 2 minutes or until nice, golden and crispy.

Transfer to a paper towel to absorb excess oil and serve immediately.

Garlic mayonnaise

In a mixing bowl, combine the egg yolk, mustard and minced garlic. With the help of a whisk, slowly add the oil to emulsify. Continue in this manner until you reach a nice thick consistency. Add lime juice and seaso nto taste with salt and pepper. Set aside in the fridge.

Plating

In a basket, place all of the fried shrimp on the outside and set a little bowl of the mayonnaise in the middle.

You can always serve it in individual dishes as well, with the mayonnaise underneath.

Last option would be to place them on skewers and plant the skewers in foam or a fake bouquet for an original presentation.

Garnish all versions with the cillantro leaves.

Bon appétit!