

Shrimp with olive oil and lemon, gnocchi, yellow peaches, salt cucumber |

Recipe for 4 servings

Description

A seasonal preparation that marries sweet and salty. The use of seasonal fruits will allow you to make this all year round.

Ingredients

Peach

- 1 Unit(s) Peach
- 1 Sprig(s) Thyme
- 2 Tbsp Olive oil
- 1 Turn(s) Ground pepper

Shrimp

- 8 Unit(s) Non-peeled jumbo shrimps
- 1 Unit(s) Tomato
- 1 Tbsp Tomato paste
- 5 Ml Cognac
- 2 Unit(s) Lemon juice

Aromatic Garnish

- 50 Gr Carrot
- 50 Gr Onion
- 1 Clove(s) Garlic
- 50 Gr Celery
- 50 Gr Fennel
- 1 Tsp Tomato paste
- 30 Ml Cognac

Gnocchi

- 75 Gr Ricotta
- 150 Gr Flour
- 2 Sprig(s) Tarragon
- 0.50 Tsp Espelette pepper

Cucumber

- 1 Unit(s) Libanese cucumber
- 2 Tbsp Olive oil
- 3 Pinch(es) Maldon salt

Preparation

- Preparation time **45 mins**
- Preheat your **Four** at **180 F°**

Preparation

Peel the carrots, onion and garlic.

Cut the peaches into 8 quarters.

Mince the garlic, onion and thyme.

Cut the carrot, celery, fennel and tomato into small cubes.

Pluck and mince the tarragon. Slice the cucumber into 1cm slices.

Clean and devein the shrimp. Keep the shells if you have them.

Peaches

In an oven proof container, place the peach slices. Drizzle with olive oil and sprinkle with thyme and black pepper. Bake for 1 hour.

Shrimp stock

In a hot sauce pot, crush the shrimp carcasses and cook them on high heat with butter. Add the carrots, onions, garlic, celery and fennel.

Add the tomato paste as well as the tomato cubes. Add the cognac and flambé the pan. Add water to the height of the solid ingredients and cook on low heat for roughly 20 minutes. Blend the preparation and then strain in a fine mesh sieve. Season to taste and set aside and keep warm.

Gnocchi

Whip the ricotta with the flour, tarragon and espelette pepper. Season with salt and pepper and then transfer the mixture to a pastry bag. In a pot of salted boiling water, press the gnocchi mixture while cutting it at 2cm intervals.

Once the gnocchis are floating, remove from the pot and set in a bowl of cold water. Strain and set aside.

In a hot skillet with butter, sauté the gnocchi just before serving.

Cucumber

In a mixing bowl, season the cucumber with olive oil and coarse fleur de sel.

Plating

When you are ready to eat, roll the shrimp in lemon juice, drizzle with olive oil and sprinkle with fleur de sel.

Place the shrimp on your serving dish, and garnish with the gnocchis, peaches and cucumber.

Pour the shrimp stock on the dish at the last minute, at the table ideally.

Garnish with fresh lime zests.

Bon appétit!