

TEMPURA MADE FROM ARGENTINIAN SHRIMP






INGREDIENTS FOR FOUR PEOPLE:

12	Argentinian shrimp	1 bundle	basil
100 gr	tempura flour	150 ml	olive oil
50 ml	sparkling water	bunch	chives
1	cooked corncob	2 ts	crème fraîche
10	baby potatoes in skin	pinch	fine sea salt
5	yellow cherry tomatoes	1/2 ts	curry powder
5	mini Roma tomatoes		

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PUULS
Shrimps of the World

 4 people
 20 minutes
 moderate

The red shrimp are caught in fisheries strictly regulated by the government of Argentina. They have a variable fishing season, with limitations in the number of vessels according to the situation in each fishing zone and catch area.

PREPARATION:

Heat up a fryer with clean oil at 180 degrees.

Make batter using the tempura flour, a pinch of salt, a pinch of curry powder and sparkling water until it's as thick as pancake batter. Then put this mix in the fridge to keep cool.

Put a medium pan filled with water on the stove and bring it to a boil with some salt.

Create a small opening (cross) at the top of the tomatoes. Then skin them by submerging them in boiling water for a few seconds and immediately cool them in iced water.

Pull the skins off the tomatoes with a small knife. Blanch the basil for several seconds in the boiling water and then immediately cool it in iced water. Wring out the basil as much as possible and then grind them for approx. 4 minutes in a blender with olive oil.

Sift the basil oil through a fine sieve and pour it on the tomatoes with some salt.

Marinate the tomatoes for at least half an hour! Boil the baby potatoes in the leftover cooking water and slightly squash them with the ball of your thumb so they don't fall apart (so not overdone!). Scorch the corn cob all around with a kitchen torch and then cut it into long slices.

Finely chop the chives.

PRESENTATION:

Bake the crushed jacket baby potatoes in a little layer of oil on both sides, until they are crispy.

Put a few pieces of charred corn in the middle of the plate, with the charred side up.

Dip the shrimp in the tempura batter, deep fry them until they are crispy and salt them lightly afterwards in a napkin or kitchen roll. Per plate, put 3 shrimp against the corn with 2 tomatoes and the baked baby potatoes in between. Garnish the baby potatoes with crème fraîche and chopped chives. Sprinkle the plate with some drops of basil oil.

Finish the dish with some basil crowns.