

GUATEMALA SHRIMP CEVICHE






INGREDIENTS FOR FOUR PEOPLE:

16 gr	Guatemalan shrimps	4	limes
1	avocado	1	red grapefruit
1	red onion	1	orange
2	snack cucumbers	150 ml	olive oil
2	kumquats	1	red pepper
2	pointed radishes	1 bottle	sushi vinegar
8	green asparagus tips	10 gr	ginger syrup
1 bunch	coriander	pinch	fine sea salt
1 bunch	celery		

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PUULS
Shrimps of the World

 4 people
 30 minutes
 moderate

Shrimp from Guatemala are grown, tropical shrimp. This is done mostly near the coastline in artificial ponds. As of recently, the growth process has gained the certificate of sustainability. Under ideal circumstances, the Guatemala shrimp can grow up to 20 cm in size.

PREPARATION:

Peel and destone the avocado, then mash it into a bowl with a fork, some olive oil, salt and sushi vinegar and finely cut red pepper (approx. $\frac{1}{4}$). Cut the radish lengthwise in fine slices using a mandolin and put these in iced water. Do the same with the snack cucumber, red onion and kumquats, only keep these dry instead of using iced water. Blanch the asparagus al dente and then cool them in iced water. Let them drain properly or pat them dry. Grate 1 lime and $\frac{1}{2}$ of an orange together into a bowl and squeeze the rest of the limes into it. Then mix in the ginger syrup, approx. 100 ml of olive oil, a small splash of ginger syrup and some salt until it becomes a dressing. Peel two celery stalks and cut it into fine slices. Remove the peel of the grapefruit and cut the segments from the white area, then slice these into small triangles. Pluck the coriander into small leaves and cut the stalk into fine slices.

PRESENTATION:

Take a round plate.

Mix the Guatemalan shrimps with the citrus dressing and finely sliced coriander stalks. Create a round shape of 10 cm across in the middle of the plate with the avocado mash.

Put the prepared shrimps (approx. 40g pp) in a heap in the middle of the avocado.

Divide some radish, asparagus, cucumber, kumquat and grapefruit between the shrimps.

Generously divide the citrus dressing over the plate.

Garnish the whole with some coriander leaves.