

HONDURAS SHRIMPS TACO






INGREDIENTS FOR FOUR PEOPLE:

16 gr	Honduras shrimps	1 bundle	spring onion
4	tortilla wraps Ø 12cm	1 clove	garlic
150 gr	popcorn kernels	6 pc	cherry tomato
1	avocado	1 bundle	chervil and dill
1	Little Gem lettuce	50 ml	olijfolie
1	red pepper	1/2 ts	curry powder
2	limes	1 pinch	fine sea salt

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PUULS
Shrimps of the World

 4 people
 30 minutes
 moderate

Shrimp from Honduras 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 Honduras shrimp can grow up to 20 cm in size.

PREPARATION:

Heat the olive oil in a pan with matching lid, put in the corn kernels together with half a tablespoon of curry powder and the garlic, then bake it until it becomes popcorn. Use salt for seasoning and save the popcorn by putting it on some paper towels. Grate one lime into a mixing bowl, cut out the segments and mix them with some olive oil and the lime gratings. Peel and destone the avocado, mash it with some finely cut red pepper. Mix the Honduras shrimps with the lime, a few tablespoons of mashed avocado and a pinch of salt. Cut the remaining lime into thin slices and save it for garnishing. Briefly but thoroughly bake the tortilla wrap in a dry, hot pan until both sides turn brown. Then fold it around a rolling pin until it becomes a taco shell. Do this quickly else the wrap hardens too fast! Cut the Little Gem lettuce into separate leaves and slice the cherry tomatoes in half. Finely cut the spring onion into thin slices and pluck the chervil and dill into nice small leaves.

PRESENTATION:

Take a small soup plate.
Put some popcorn in the middle and some avocado mash in the centre of that.
First fill the taco shell with some Little Gem lettuce leaves and then the shrimp mix.
Now put the taco in the middle of the avocado mash between the popcorn.
Garnish the taco with a slice of lime, 3 halves of cherry tomatoes and some leaves of chervil and dill.