



Art of the Ocean Recipe



SERVINGS: 2

PREPPING TIME: 25-30 MIN

COOKING TIME: 8 MIN

Ingredients

- | | |
|-------------------------------------------|----------------------------------|
| 4 cleaned jumbo shrimps | 2 pc of celery |
| 2 cucumbers | 4-6 pc of bay leaf |
| 2 baby radish | 1 liter of water |
| a pinch of micro greens or alfalfa sprout | 8-10 pcs whole black pepper |
| 1 lime | Salt |
| 1 jalapeno pepper | 2 tbsp of mayonnaise |
| 2 scallions | 2 lemons |
| 1 onion | 1 tsp (a pinch) of wasabi powder |
| 2 carrots | |



Directions

Start with cutting the onion, carrots and the celery in 1/2" Slices. Place them in a pot of water and bring it to a boil. Add the bay leaves, salt, and black pepper to the pot. Once it starts to boil, add the shrimps. Cook the shrimps over a medium-high flame for 5-6 minutes. Once the shrimps are cooked through, remove from the pot and place them in an ice water bath to stop the cooking process.

Keep them submerged for 8-10 minutes.

Proceed with removing the shell from the shrimp, without removing the tail (or as preferred). Set the shrimps aside and store them neatly in the fridge.

On the side, cut the cucumber, radish, jalapeno in very thin slices and place them on a bowl of cold water.

DRESSING RECIPE:

On a bowl, squeeze the lemon juice of half a lemon, add salt, wasabi powder, and the mayonnaise mixing thoroughly.

PLATING:

On your favorite plating dish, lay down the peeled cucumber. Place the shrimp on top of the cucumber and drizzle it with drops of the previously made sauce. Using the stove or a torch, slightly roast half a lime and a piece of scallion. Add the lime and the scallion along with some sliced radish, jalapeno, and micro greens. As a finishing touch, drizzle some olive oil on top of the shrimps and vegetables and enjoy!