



CHEF'S EXPRESSIONS

fashionable catered events

SALT AND PEPPER SHRIMP

Served on a Himalayan Salt Block

2 Bay Leaves
1 cup hot water
8 cups cold water for brining
½ cup kosher salt
2 whole lemons
1 large onion
1 teaspoon Tellicherry Peppercorns
2 pounds raw Shrimp 16-20 count
1 teaspoon Sesame Oil
4 whole dried chilies
2 teaspoons Balinese Long Peppers
2 whole salt blocks
¼ cup grated fresh ginger
5 cloves fresh garlic –peeled
½ cup Grapeseed oil
3 tsps. Corn starch

Brine Shrimp, by dissolving salt in hot water, then adding cold water and then adding shrimp-20 minutes.

Bring 12 cups water to a boil with Bay leaves, lemons and onion all cut into chunks, 1 tablespoon Black TELLICHERRY peppercorns and 1 tablespoon Asian sesame oil- Poach Shrimp for 5 minutes

Strain Shrimp and let cool

In a Large Sauté pan heat Grapeseed oil, ginger, dried chilies and garlic until lightly browned.

Toss Shrimp in Corn Starch and add shrimp to hot oil. Sauté until evenly coated in sauce and crispy on the edges. Serve on heated salt block.