



Cool Shrimp Remoulade

BY CHEF NINA COMPTON

SERVES 2

INGREDIENTS →

1 Cool Shrimp Remoulade

Seasoning Card:

- 2 tsp (4 pods) Smoked Pimentón
- Paprika Powder
- 1 tsp (2 pods) Wild Celery Seed
- ½ tsp (1 pod) Celery Salt
- ½ tsp (1 pod) California Garlic Powder

FRESH

- 1 lb medium shrimp, peeled and deveined
- 1 egg
- 4 Tbsp finely minced chives (about 1 bunch)
- 1 Tbsp minced parsley
- 1 finely chopped long stalk of celery, pulled from the inner layers (these are more tender and appear white in color)
- ¼ small red onion, cut in half and shaved very thinly (keep in ice water)
- 2 heads of little gem lettuce, or 1 head of bibb lettuce
- 1 lemon, cut into wedges

PANTRY

- 2 Tbsp grainy mustard
- 1 tsp white sugar
- 1/2 cup canola or vegetable oil
- Salt, to taste
- Tabasco sauce, to taste

SERVE WITH →

- Coconut Carribean Risotto

RECIPE SEASONING CARDS
BY CHEF NINA COMPTON
AVAILABLE AT EATOCO.COM

INSTRUCTIONS

1. COOK THE SHRIMP: Have a bowl with iced water ready. In a medium pot, poach the shrimp by adding it to boiling salted water for 2 minutes. Then use a slotted spoon to remove the shrimp and shock it in ice water.

2. MAKE THE REMOULADE: Separate the egg yolk and discard the white. Add the yolk, grainy mustard, sugar, 4 Smoked Pimentón Paprika pods, 1 Wild Celery Seed pod, 1 Celery Salt pod, and 1 California Garlic Powder pod to a large bowl and whisk to combine. Slowly drizzle in ½ cup canola oil while constantly whisking and continue to whisk until thoroughly emulsified. Chill the remoulade while you combine the herbs and vegetables in the next step.

3. COMBINE THE HERBS & VEGETABLES: In a medium bowl, combine minced chives, minced parsley, chopped celery and shaved red onion.

4. COMBINE COMPONENTS AND PLATE: Drain the poached shrimp from the iced water and pat dry with a paper towel. Combine the cooked shrimp with the chopped herbs & vegetables and stir in the remoulade, adding Tabasco sauce to taste. Serve immediately or chill overnight. When plating, place a few leaves of little gem lettuce on each plate and add a heaping scoop of shrimp on top. Garnish both plates with 1 Wild Celery Seed pod and lemon wedges. Serve with Caribbean Creole Risotto and eat until *occo!*

OUR NAME COMES FROM THE ITALIAN WORD *ABBIOCCO*, WHICH ROUGHLY TRANSLATES TO THAT SLEEPY FEELING YOU GET AFTER A BIG, DELICIOUS MEAL. PUT ANOTHER WAY, "FOOD COMA." OUR RECIPES ARE DESIGNED TO CHASE THAT DREAMY, SLIGHTLY DROWSY FEELING AFTER AN A+ MEAL.

Eat until *occo!*