FOODIE CITY WARSAW

MEXICAN SHRIMP COCKTAIL – RECIPE

4 SERVINGS

INGREDIENTS:

BASE:

- 12 – raw shell-on shrimp, size 16/20
- 100 g – spicy Develey ketchup
- 100 ml – orange juice
- 100 g – canned whole peeled tomatoes
- 1 – lime; 1 tsp – ground oregano

TO FINISH:

- 1 bunch – coriander; 1 – jalapeño
- ½ – avocado; white onion – as desired
- 3 – bay leaves; allspice berries – for the cooking water
- Tabasco, extra virgin olive oil, salt and pepper – to taste; ice

METHOD:

1. Bring salted water with the bay leaves and allspice to a boil. Add the shrimp and cook for about 2–3 minutes, until opaque. Chill in iced water, peel, devein and halve lengthways.
2. Blend the ketchup, tomatoes and orange juice. Season with salt and pepper.
3. Chop the onion, coriander and jalapeño. Slice the avocado. Divide the shrimp between four glasses, drizzle with lime juice and sprinkle with oregano.
4. Add the tomato sauce, chopped garnishes, a few drops of Tabasco and olive oil. Finish with avocado and serve chilled.

NOTES:

- The original recipe does not specify quantities for the onion, olive oil, Tabasco or allspice; adjust to taste.

ENJOY!