



Pink Pepper Shrimp

Preparation time: 5 minutes

For 4 persons

Ingredients :

- 20 Shrimps 31/40 Size
- 30ml Canola Oil
- 2 Gray Shallots
- 30ml Pink Pepper
- 1 Pinch Of Espelette Pimento Or Cayenne
- 50ml Brandy
- Salt

Salad:

- 1 Fennel Bulb
- 1 Fennel Stick
- 4 Dried Tomato In Oil
- Juice Of 1 Lemon
- 40ml Olive Oil
- Salt And Pepper

Preparation :

Dry the shrimp with paper towel, salt and set aside. Heat up the *Chirurgical Stainless Steel* wok, add the shrimps, chopped shallot and cook for 2 minutes. Add the pink pepper, pimento and the brandy. Serve on fennel salad.

Salad:

Chop, slice the fennel bulb finely. Add the fennel, tomato, oil, lemon juice and mix in a bowl.

Presentation:

Put the salad in 4 dishes; add on shrimps and fennel leaves.