



SHRIMP TACOS WITH JICAMA SLAW, ADOBO SAUCE AND SHREDDED QUESO MELT



QimiQ AVANTAGES

- Creamy indulgent taste with less fat
- Longer presentation times without loss of quality
- Quick and easy preparation



60



INGRÉDIENTS POUR 4 PORTIONS

GRILLED SHRIMP

- 1 LB** 16/20 Shrimp
- 1 QT** QimiQ Marinade
- 2 cs** Huile de colza
- 1** Chili-Limetten-Gewürz_Assaisonnement chili-citron vert

JICAMA SLAW

- 1** Jicama,
- 1** Raifort,
- 0.25** Mayonnaise 40 % Fett
- 0.25** Vinaigre de pomme
- 0.25** QimiQ Base crème,
- 0.5 cs** Kreuzkümmel
- 0.5 cs** Coriandre
- 1 cs** Paprika_Poivron
- 1 cs** Poivre de Cayenne
- 1 cs** Kosher Salz
- 1 cs** Poivre noir

ADOBO SAUCE

- 1** Chipotle Peppers - Small Can
- 2** Gousse(s) d'ail
- 2 cs** Huile de colza
- 0.25 TL** Clous de girofle
- 0.5 TL** Kosher Salz
- 0.5 TL** Poivre noir, moulues
- 0.25** Kristallzucker_Sucre cristallisé

TACO

- 12** Corn Tortillas - 6"
- 1** Queso Melt ,

PRÉPARATION

1. GRILLED SHRIMP

- 1) Marinade the Shrimp for 3 Hours - Wash off the marinade.
- 2) In a bowl, add the Oil and Shrimp - Toss with the Chili Lime Seasoning.
- 3) Grill to cooked through - All to cool & cut in half.

2. JICAMA SLAW

- 1) In a bowl, mix the QimiQ Classic, Apple Cider Vinegar & Mayonnaise.
- 2) Add the Cumin, Coriander, Cayenne Pepper, Kosher Salt, Paprika & Black Pepper- Mix Thoroughly.
- 3) Add the Jicama & Radicchio.

3. ADOBO SAUCE

- 1) In a saucepot, add the Oil, Onion & Garlic - Cook till translucent.
- 2) Add the Chipotle Peppers, Clove, Cumin, Salt, Pepper & Sugar.
- 3) Cook for one hour on simmer.
- 4) Place in a blender and blend until smooth - Allow to cool overnight.

4. TACO

- 1) Warm the Tortillas.
- 2) Place the Shrimp then Adobo Sauce then Slaw and top with the Queso Melt.