



SHRIMP WITH TRUFFLE BUTTER SAUCE ON POLENTA CAKES



QimiQ BENEFITS

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



15



easy

INGREDIENTS FOR 10 PORTIONS

2 kg Shrimp, peeled

FOR THE TRUFFLE BUTTER SAUCE

300 g QimiQ Cream Base

80 g Shallot(s), chopped

1 Butter, to fry

1 litre(s) White wine

100 g Truffle butter

FOR THE POLENTA CAKES

300 g QimiQ Cream Base

300 ml Chicken stock

200 g Polenta [maize semolina]

180 g Parmesan, grated

Butter, to fry

METHOD

1. For the truffle butter sauce: sauté the shallots and deglaze with the white wine. Add the QimiQ Cream Base (previously QimiQ Sauce Base) and reduce. Add the truffle butter.
2. For the polenta cakes: allow the QimiQ Cream Base (previously QimiQ Sauce Base) to simmer with the chicken stock and polenta. Add the Parmesan and season to taste. Bring to the boil.
3. Pour the polenta into a sheet pan lined with baking paper and allow to cool. Cut the polenta into rectangles and pan fry in butter on both sides.
4. Sauté the shrimp and serve with truffle butter sauce and polenta cakes.