



CREOLE SHRIMP & SPICED BUTTER SAUCE WITH CREAMED GRITS



QimiQ BENEFITS

- Guaranteed to succeed
- Natural taste
- Quick and easy preparation
- Enhances the natural taste of added ingredients



INGREDIENTS FOR 4 PORTIONS

FOR THE CREAMED GRITS

300 g Stone Ground Yellow Grits

340 ml Milk

150 g Butter, unsalted

17 g Kosher salt

9 g White pepper

SHRIMP & SPICED BUTTER SAUCE

12 piece(s) Colossal Shrimp, Unpeeled head & tail left on

200 ml Water

34 ml Worcestershire sauce

26 g Black pepper, crushed

16 g Creole Seafood Spice

3 piece(s) Garlic clove(s), finely chopped

1 piece(s) Shallot(s), finely chopped

1 piece(s) Lemon(s), squeezed

250 g Butter, unsalted, cubed/frozen

100 g QimiQ Cream Base

METHOD

1. Creamed Grits:
2. In a saucepot, add the milk, butter, salt & pepper - Bring to a simmer.
3. Stir in the grits - Stir occasionally till cooked.
4. Add the QimiQ Sauce Base - stir in thoroughly - Allow to sit for 10 minutes.
5. Shrimp & Spiced Butter Sauce
6. In a sauté pan on high heat, add six shrimps. 100 ml Water, 17 gr Worcestershire Sauce, 13 gr black pepper, 8 gr creole spice, half the garlic & shallots.
7. Slowly cook the shrimp on both sides till the shrimp is pink in color.
8. Add 50 gr of QimiQ Sauce Base to the shrimp and stir in thoroughly.
9. Reduce to medium heat and slowly add 125 gr of butter while continually stirring to ensure the emulsion.
10. Cook till thickened.
11. Add half the lemon juice & lemon zest.
12. Repeat for the second half.
13. Dish:

14. Place a large spoon full of the grit in the middle of a bowl.

15. Top with three shrimp and half the sauce in the pan.