



CREOLE SHRIMP & SPICED BUTTER SAUCE WITH CREAMED GRITS



QimiQ AVANTAGES

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



INGRÉDIENTS POUR 4 PORTIONS

FOR THE CREAMED GRITS

300 g Grains jaunes moulus à la pierre

340 ml Lait

150 g

17 g

9 g Poivre blanc

SHRIMP & SPICED BUTTER SAUCE

12 Colossal Shrimp, Unpeeled head & tail left on

200 ml Eau

34 ml Worcestershire sauce

26 g Poivre noir, écrasé

16 g Creole Seafood Spice

3 Gousse(s) d'ail, finement hachées

1 Échalote(s), finement hachées

1 Citron(s), pressé

250 g , cubed/frozen

100 g QimiQ Sauce Base

PRÉPARATION

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.