



SHRIMP WITH SABATINO TARTUFI TRUFFLE BUTTER SAUCE ON POLENTA CAKES



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Longer shelf life without loss of quality
- Quick and simple preparation



15



easy

INGREDIENTS FOR 10 PORTIONS

2 kg Georgia Shrimp, peeled

FOR THE SABATINO TARTUFI TRUFFLE BUTTER SAUCE

300 g QimiQ Sauce Base

80 g Shallot(s), minced

1 Butter, to fry

1 litre(s) White wine

100 g Sabatino Tartufi truffle butter

FOR THE POLENTA CAKES

300 g QimiQ Sauce Base

300 ml Chicken stock

200 g Corn Meal

180 g Parmesan, grated

Butter, to fry

METHOD

1. For the Sabatino Tartufi truffle butter sauce: sauté the shallots and deglaze with white wine. Add the QimiQ Sauce Base and reduce. Add the Sabatino Tartufi truffle butter.
2. For the polenta cakes: allow the QimiQ Sauce Base to simmer with the chicken stock and polenta. Add the Parmesan and season to taste. Bring to a 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 Georgia Shrimp and serve with truffle butter sauce and polenta cakes.