

THIS RECIPE IS OFFERED TO YOU BY BAUDOUIIN MILLET TO ENHANCE YOU PETIT CHABLIS LA PERLE.

INGREDIENTS

16 LARGE RAW SHRIMP

130 G FLUID FLOUR

1 EGG YOLK

COOKING OIL FOR FRYING

1 LIME

FLEUR DE SEL



PREPARATION

REMOVE THE HEADS OF THE SHRIMP, SHELL THEM, LEAVING THE LAST RING OF THE TAIL. SLIGHTLY SPLIT THE BELLY.

POUR 15 CL OF VERY COLD WATER INTO A BOWEL. ADD THE EGG YOLK. WHISK QUICKLY WITH A FORK, THEN ADD 120 G OF FLOUR, WHISKING GENTLY.

HEAT OIL IN FRYING PAN TO 170°C. LIGHTLY FLOUR THE SHRIMP, DIP THEM IN BATTER, FRY THEM FOR 2 MIN. IN TWO BATCHES, TURNING THEM IN A SKIMMER (THEY SHOULD BARELY HAVE ANY COLOUR). DRAIN THEM ON ABSORBENT PAPER, SPRINKLE THEM WITH FLEUR DE SEL AND SERVE THEM WITH LIME.