

SHRIMP SALAD “LA TULIPE”

MIXED SALAD GREENS SUCH AS LITTLE GEMS, TREVISO, BOSTON, FRISÉE, ENDIVE

1 POUND OF SHRIMP (4 TO 5 SHRIMP PER PERSON)
LEMON
DIJON MUSTARD
WHITE SOY SAUCE
1 EGG YOLK
SESAME OIL
OLIVE OIL
SESAME SEEDS
FRESH CHIVES

WASH AND DRY THE SALAD GREENS, WRAP IN A KITCHEN TOWEL AND REFRIGERATE UNTIL READY TO USE.

CLEAN THE SHRIMP AND WRAP GENTLY IN SEVERAL SHEETS OF PAPER TOWEL.

SCATTER 1 TBSP OF SESAME SEED IN A SMALL SKILLET AND TOAST FOR A MINUTE OVER A MEDIUM FLAME, SHAKING THE PAN SO THEY DON'T BURN.

PUT 1 TSP OF SEA SALT AND SEVERAL GRINDINGS OF BLACK PEPPER IN YOUR SALAD BOWL.

WHISK IN THE JUICE OF ½ LEMON AND 2 TBSPS OF WHITE SOY SAUCE.

ADD THE EGG YOLK AND 2 TBSPS OF DIJON MUSTARD.

WHISK IN 2 TBSPS OF SESAME OIL AND ENOUGH OLIVE OIL TO FORM A CREAMY DRESSING.

TOSS DRESSING WITH THE SALAD GREENS.

HEAT 3 TBSPS OF OLIVE OIL IN A LARGE FRYING PAN TILL SMOKING.

SALT AND PEPPER THE SHRIMP AND ADD THEM TO THE PAN. SAUTÉ QUICKLY OVER HIGH HEAT UNTIL THEY TURN PINK.

ARRANGE THEM OVER THE SALAD GREENS. GARNISH WITH SESAME SEEDS AND CHOPPED CHIVES.

SERVES 4