



Saint-Médard Lace & Sautéed Shrimps

Portions: 4 • Preparation: 15 min. • Cooking: 10 min



Source: Flaveurs Magazine



INGREDIENTS

200 g • 1 Saint-Médard cheese
2 new potatoes
15 ml • 1 tbsp. of unsalted butter, melted
4 basil leaves, minced
15 ml • 1 tbsp. of olive oil
12 large shrimps with shells
1 shallot, minced
1 garlic clove, chopped
30 ml • 2 tbsp. of white wine
45 ml • 3 tbsp. of canned vegetable juice
4 chive stems
Salt and freshly ground black pepper, to taste

PREPARATION

Remove shells from shrimps and set shells aside for the sauce.

Cut cheese in 4 quarter-inch slices. Randomly split the rind. In a non-stick skillet, brown one slice at a time. The cheese will melt and spread to form a slightly golden lace.

When hot, the cheese is difficult to handle. Remove skillet from heat and let cheese lace cool before shaping it. Do the same with all slices, then set aside.

Boil potatoes with skin. Once cooked, drain water, let cool and peel. Coarsely mash potatoes with a fork. Drizzle with butter, and add seasoning and basil. Shape four small patties and lightly brown in a non-stick skillet. Remove and keep warm.

In the same skillet, pour 2 tsp. of olive oil and sauté shrimps for 2 minutes. Season, remove and keep warm.

Using the same skillet, add remaining oil and cook shallot, garlic and shrimp shells, then add white wine. Let half evaporate. Add vegetable juice. Cook 5-6 minutes and pass through strainer.

Place a piece of Saint-Médard lace on each plate, and add a potato patty and three sautéed shrimps on top.

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