

Shrimps on Cucumber Slices

(10 servings)

Ingredients:

20 good-sized Shrimps

EVO oil

2 thick Cucumbers

1 cup Coconut Milk

½ tsp Tabasco

2 tbsp Soy Sauce

½ tsp Garlic, finely chopped

3 tbsp Lime Juice

Preparation:

Mix the coconut milk, tabasco, soy sauce, garlic and lime juice well and marinate the cleaned shrimps over night, (I'll bring them marinated).

Thoroughly wash one cucumber (the skin will be used).

Peel the cucumbers and cut the peels of the clean one in 1/8" strips lengthwise.

Cut the peeled cucumbers in 20 slices, a little under ½" thick, discard the end pieces.

Pat the shrimps dry, cut them lengthwise and cook them for 2-3 minutes in a little olive oil.

Wrap the cooked halves with a peel strip.

Cover each cucumber slice with 1 tsp of the remoulade (recipe below) and top with one of the halved shrimps. Serve.

Remoulade

Ingredients:

½ cup Mayonnaise

½ tsp white-wine Vinegar

½ tsp Mustard

2 tbsp finely chopped Capers, Shallots, Cornichons

1 tbsp finely chopped Parsley, Chives, Tarragon

Preparation:

Mix all ingredients well and spread on the cucumber slices, topping with the shrimps.