

PICKLED BAJA WHITE SHRIMP

AVOCADO TAHINI, BREAKFAST RADISH, TOMATO TARTARE MICRO BASIL

WHITE WINES SPRING 2024

For the Shrimp and Marinade: <ul style="list-style-type: none">1 lb. white shrimp, cooked, 16-20 count, peeled (example)1 cup rice vinegar½ cup of lemon juice¼ cup sugar¼ cup olive oil2 lemons, sliced thin¼ red onion, sliced thin1 celery stalk, sliced thin2 cinnamon sticks6 fresh bay leaves1 tsp. salt1 tsp. pepper	For the Tomato Tartare: <ul style="list-style-type: none">4 Roma tomatoes½ shallot, diced1 tbsp. chives, diced2 tbsp. olive oil For the Avocado Tahini: <ul style="list-style-type: none">2 avocados2 tbsp. lemon juice4 tbsp. tahini paste2 tbsp. olive oil For Garnish: <ul style="list-style-type: none">1 breakfast radish, shaved1 tbsp. micro basil
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METHOD

Shrimp:

Combine marinade ingredients and shrimp in a large bowl. Toss.

Marinate for 4 hours. Remove cinnamon sticks and bay leaves.

Tomato Tartare:

Preheat oven to 325°.

Fill a large bowl with ice and water.

Bring a saucepot with salted water to a boil.

Blanch the tomatoes for 30 seconds, then transfer to ice bath to cool.

When cool, remove from the ice and remove skin with a paring knife.

Cut into quarters lengthwise, remove seeds and lay out on a sheet pan. Bake for 30 minutes. Let cool.

Dice small and mix with shallot, chive and olive oil.

Avocado Tahini:

In a food processor combine all avocado tahini ingredients and pulse until smooth.

To plate:

Smear avocado tahini on a platter.

Pile marinated shrimp and top with tomato tartare.

Garnish with breakfast radish and micro basil.