

Shrimp carpaccio

[View recipe on the website](#)

Ingredients

The basis

- shrimp, shelled, de-headed, de-shelled, uncooked. Great frozen, just thaw before cooking.
- extra virgin olive oil
- lime - green lemon, grate the peel and squeeze the juice
- salt, best salted with salt flakes (Maldon type salt)

Optional extras

- strawberries and/or raspberries, pomegranates, orange or tangerine cut into small pieces, pieces of mango. Choose by season. I made it with strawberries and also sprinkled pomegranate seeds.
- dill, or fresh cilantro, or arugula, or sprouts.
- cayenne pepper flakes or fresh hot pepper flakes

Instructions

Shrimp base

1. the thawed shrimp are laid out on greased baking paper (or cling film). Place them side by side, leaving small gaps, half the thickness of the shrimp, to allow room for the shrimp when flattened.
2. Measure the diameter according to the plate on which you will serve.
3. Cover the prepared shrimp with oiled baking paper or cling film and flatten them, a small pot with a handle is perfect for this.
4. Place the flattened shrimp in the freezer and let it cool for a few minutes. It will be easier to transfer to the pot, and also safer, uncooked products must be stored properly.

Attachments

5. wash and chop strawberries (or other berries/fruit).
6. wash the greens well and dry them under running water

7. wash the lime well

Serving

8. Carefully transfer the shrimp to a plate: remove the top layer of paper or film, cover with a plate, then turn the plate over and remove the next layer.

9. Grate the lime zest over the prawns, you don't need a lot, just a little is enough to give it a fresh smell and taste

10. Sprinkle the shrimp with lime juice, try to distribute as evenly as possible. The citric acid will marinate and "cook" the shrimp.

11. Drizzle with olive oil.

12. Season with salt flakes if you like a spicier cayenne pepper flakes, or even slices of fresh hot pepper.

13. Season with berries and herbs.



Let's cook together!

More delicious discoveries
[Instagram](#) [Facebook](#)