

Shrimp Avocado Cocktail

Yield: 4 Martini Glasses - 4 Servings.

Cocktail

- 1 lb. (450g) large shrimp, cooked, 31-40 (38 shrimp per pound)
- 2 Hass avocados, divided into 8 wedges each
- 1 mango, still firm
- 1 grapefruit
- 1 small romaine heart salad, washed and pat dry
- 1 endive, washed and pat dry
- 4 ea. button mushroom heads, washed, pat dry and finely sliced
- 4 ea. cherry tomatoes, washed (for extra decoration)
- 1 lime, juiced over avocado wedges and mango

Mayonaise

- 1 fresh egg yolk, at room temperature
- 1 tsp (5g) Dijon mustard at room temperature
- 1 pinch salt
- 1 cup (250ml) grapeseed oil

Thousand Island Dressing

- To add into the mayonaise:
- 1/8 cup (30g) tomato ketchup
- 1/2 tsp (2.5ml) sherry vinegar
- 1/4 tsp (1.25ml) Worcestershire sauce
- 1 tsp (5ml) Cognac or Brandy (optional)
- A few drops of tabasco.



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