

Green Bean & Seared Shrimp Salad with Spicy Curry Vinaigrette

Menu

Description:

Serving Size: 15

Categories: International Café

Cost Per Serving	
\$	0.73

PICTURE OF DISH

<u>Action</u>	<u>Date</u>	<u>Initials</u>
Created:	10/8/2013	PML
Revised:	10/16/2013	EA

Amount	Measure	Ingredient	Preparation Method	Product No.
Curry vinaigrette:				
0.015	kg	Curry powder		20-100001284
0.15	lt	Vegetable oil		20-100001608
0.05	kg	Onion white	diced small	20-100000837
0.1	lt	Vegetable stock		50-100000018
0.1	lt	Lemon juice		20-100001384
0.2	lt	Mazola oil		20-100001475
0.01	kg	Basil fresh		20-100000876
0.02	kg	Cilantro fresh		20-100000883
		salt & pepper	to taste	
Salad ingredients:				
0.75	kg	Shrimp 26/30	raw	20-100000730
0.025	kg	Curry powder		20-100001284
0.1	lt	Vegetable oil		20-100001608
0.5	kg	Green beans	cooked, cut in half	20-100000919
0.35	kg	Potatoes red skin	cut in batonnet, cooked	20-100000844
0.1	kg	Radish red	sliced	20-100000847
0.1	kg	Onion white	sliced thin	20-100000837
0.015	kg	Cilantro fresh	picked	20-100000883
		Salt & pepper	to taste	

Method of Preparation:

Vinaigrette:

- Sweat the onions in oil and add the curry paste, cook on low heat until fragrant allow to cool.
- Combine all the remaining ingredients including onions in a blender and blend until it emulsifies.

Salad:

- Toss the shrimps in curry powder and seasoning and sear at high heat on both sides to obtain light caramelization.
- Cool down and combine with all other ingredients and add dressing as needed to dress the mixture.