

## Gamberi alla Caprese con Verdurine di Stagione

Menu Description: garlic infused shrimp with cherry tomatoes and potpourri of vegetables

Serving Size: 50

Categories: Fish-Seafood Entrée

Cost Per Serving	
\$	3.78



<u>Action</u>	<u>Date</u>	<u>Initials</u>
Created:	7/25/2013	EA
Revised:	9/19/2013	EA
	12/1/2015	EA

Amount	Measure	Ingredient	Preparation Method	Product No.
6.800	kg	Shrimp 16/20	6 each	20-100000737
1.000	lt	Tomato Sauce		50-100000017
0.250	lt	Olive oil		20-100001607
0.050	kg	Garlic	finely chopped	20-100000869
<b>Caponata di Melazane:</b>				
2.080	kg	Eggplant	peeled, medium dice	20-100000815
0.830	kg	Celery	medium dice	20-100000813
0.830	kg	Red onion	medium dice	20-100000838
0.083	kg	Garlic	minced	20-100000869
1.660	lt	Tomato sauce, basic	see recipe	50-100000017
0.830	lt	Olive oil		20-100001607
0.410	kg	Black olives	pitted, chopped	20-100001233
0.410	kg	Capers	chopped	20-100001224
0.330	kg	Anchovies	chopped	20-100001418
0.620	kg	Pinenuts	toasted	20-100000895
0.120	lt	Red wine vinegar		20-100001448
0.210	kg	Oregano, fresh		20-100011710
0.830	kg	Parsley, fresh		20-100000839
		salt & pepper to taste		
		sugar to taste		
<b>Tomato caprese:</b>				
2.500	kg	Cherry tomatoes		20-100000853
0.250	lt	Olive oil		20-100001607
0.250	lt	White wine		20-100001689
0.050	kg	Garlic	finely chopped	20-100000869
0.030	kg	Basil fresh	chopped	20-100000876
0.250	lt	Basil oil		50-100000024
2.150	kg	Eggplant chip	thinly sliced	20-100000815
0.060	kg	Basil leaf		20-100000876

salt & pepper to taste

### Method of Preparation:

#### Caponata:

- Cube the eggplant into ½ inch cubes and sprinkle generously with salt. Place in a colander and let stand for 30 to 40 minutes rinse and pat dry.
- Heat ½ the olive oil in a heavy skillet and fry off the anchovies, capers, celery, red onion and garlic until soft and translucent. Using a slotted spoon, remove from the pan into a separate bowl.
- Add the remaining olive oil and fry the eggplant until soft and brown approximately 5 to 7 minutes.
- Then add the anchovies, capers, celery, red onion, garlic and chopped black olives back to the pan. Add the basic tomato sauce, red wine vinegar and oregano and reduce the heat. Simmer for about 15 minutes so that the sauce has reduced and thickened naturally. Add in the toasted pinenuts.
- Taste and adjust the seasonings with additional salt, pepper, sugar and/or vinegar if needed remove to a serving bowl and allow to cool.
- Garnish with finely chopped parsley.

**Tomato Caprese:**

- Heat olive oil on medium heat. Add garlic and toss for 30 seconds.
- Add tomatoes and toss. Cook until they just start to breakdown.
- Add white wine and deglaze. Let reduce until almost dry.
- Season to taste and add chopped basil to finish.

**Eggplant chip:**

- Salt eggplant chips to remove excess water. Rinse and let dry on paper towels.
- Place on parchment paper on sheetpan and bake in oven until dry and crisp.
- Remove and leave lightly covered so chips do not wilt.

**Shrimp:**

- Heat olive oil on medium heat. Add garlic and toss for 30 seconds.
- Add tomato sauce and toss.
- Add shrimp and season with salt & pepper.
- Cook until shrimp are pink.

**To finish:**

- Place a ring on plate. Add ratatouille and remove ring.
- Place tomato caprese on plate. Add shrimps on top.
- Drizzle basil oil around plate.
- Garnish with basil leaf.