

COOKING WITH CHEF HENRIQUE



Alentejo Inspired Shrimp Açorda



Serves 2-3

WINE PAIRING: 2018 Vadio Sparkling Rosé

INGREDIENTS

- Shrimp Broth -

16-20 shrimp heads

4 Tbsp of olive oil

2 carrots chopped

1 leek chopped

1 large Spanish onion chopped

2 oz of brandy

2 pc bay leaf

2 Tbsp of tomato pulp

Few coriander sprigs

- Shrimp Açorda -

1 3/4 day old rustic bread cut in pieces

1 Tbsp of coriander stems chopped

4 Tbsp of olive oil plus 2 tbsp to sweat the shrimps

2 garlic cloves minced plus 2 sliced

10-12 shrimps peeled, deveined & chopped
(Leave 3 whole for decoration)

1/2 bunch of coriander chopped

PREPARATION

Sweat the shrimp heads in the olive oil for 4-5 min. Add the vegetables and bay leaf and sweat 2-3 min. Add the tomato pulp and mix well. Add the brandy and reduce enough to evaporate. Cover all the ingredients with cold water. Cook for 25-30 min and reserve.

In a bowl add the bread, season with 2 tablespoons of olive oil and a pinch of sea salt. Add about 2-3 ladles of the shrimp broth to the bread, mix it well and leave it stand.

In a deep pot sweat coriander stalks and minced garlic in the olive oil, add the bread (from the bowl) and cook it down for 2-3 min. Add some broth and cook it for 4-5 min. Keep adding the stock until you have a porridge consistency.

In a frying pan heat up the olive oil, add the garlic, the prawns chopped and whole and sweat for 2 min, season with sea salt.

Add the chopped prawns to the açorda and adjust the consistency with the broth so you have a wet porridge-like texture. Add the chopped coriander and mix well.

PLATE: In a ring put the açorda in the middle of a plate, add the whole shrimp and some coriander leaves and remove the ring. Finish with a bit of olive oil and serve.