

Black Tiger Prawn and Papaya Salpicon

Description: Mustard Seed Aioli

Serving Size: 50 Servings

Categories: Appetizer - Crown Grill

Cost Per Serving	
\$	1.97

<u>Action</u>	<u>Date</u>	<u>Initials</u>
	7/13/2012	CR
Revised	7/24/2013	EA



Amount	Measure	Ingredient	Preparation Method	Product No.
3.000	kg	Tiger shrimp, whole, raw 16/20 (100)		20-100000737
1.000	lt	Peri Peri Marinade	see recipe	50-100000057
0.200	lt	Vegetable oil		20-100001608
Papaya Salad:				
1.700	kg	Papaya	medium dice	20-100000780
2.500	kg	Shrimp C&P 41/50		20-100009671
0.100	lt	Grain mustard		20-100001269
0.025	kg	Garlic	minced	20-100000869
0.040	kg	Cilantro	chopped	20-100000883
0.300	kg	Mayonnaise		20-100001437
Garnish:				
2.000	kg	Papaya		20-100000780
0.750	kg	Watercress	washed and trimmed	20-100000857
0.500	lt	Cilantro Oil	see recipe	50-100000024
0.500	lt	Mustard Aioli	see recipe	50-100000059
0.100	kg	Salt		20-100001323
0.025	kg	Pepper		20-100001295

Method of Preparation:**Shrimp:**

- Place the de-veined shrimps in a bowl and marinate with the peri peri sauce.
- Marinate for at least 10 minutes.
- Using the vegetable oil, grill the shrimps until cooked.

Papaya salad:

- Cut the shrimps in to same size as medium dice papaya.
- Add the mustard seed, garlic and cilantro.
- Process coarsely in food processor with mayonnaise and cilantro. Season to taste.

Papaya garnish:

- Peel the papaya. Cut in half, scoop out the seeds and reserve. Cut 150 pieces medium dice. Set aside.

To Finish:

- Using ring, fill with papaya salad. Push down and remove ring.
- Remove the ring and arrange three of the cooked shrimps on top.
- Top with watercress as per pictures.
- Spoon mustard aioli on plate and design as per picture.
- Draw line of cilantro oil down center.