

## Shrimp with cucumber and mango

Henri recipe

Serves: 2

- 1 cup sticky rice
- 2 cups chicken broth
- Kosher salt and freshly ground black pepper
- Japanese spices
- 4 slices prosciutto
- 1/3 Serrano pepper thinly sliced
- 1/2 tablespoon butter to grill prosciutto
- 4-5 shrimps per person
- 1/2 ripe mango peeled and diced
- 1/3 English cucumber diced
- Dash of vermouth
- 3 tablespoons apricot jam (or more)
- 1/2 red onion diced
- 6-8 cherry tomatoes
- Minced Parsley for decoration



Photograph Henri T. de Hahn

1. Warm serving dishes and dinner plates to 150-200F
2. Prepare rice according to package instructions. Keep warm
3. Dice mango, red onion, cucumber and slice cherry tomatoes
4. Boil chicken broth with apricot jam, then simmer to thicken
5. Spray pan with Pam (butter) and grill shrimps (season them with kosher salt) 4 minutes on one side without turning them, then when nicely grilled, turn them and grill other side. Set aside in oven. It is important to slightly deglaze the pan with very little water or vermouth. Add juices to broth
6. Butter pan and grilled two slices of prosciutto on both sides. Repeat with remaining slices and when ready, set in the oven to get crisp. It is important to slightly deglaze the pan with very little water or vermouth. Add juices to broth
7. Set broth in large pan with shrimp and remaining ingredients over high heat. Boil, then lower to medium-medium low for 2-3 minutes maximum. Salt and pepper accordingly.
8. Roughly slice prosciutto slices
9. Plate dishes with rice, prosciutto, and garnish with remaining ingredients. Sauce accordingly
10. Sprinkle with parsley and serve immediately

NOTE: This dish may be served with shredded romaine lettuce and Swiss dressing.

NOTE: This dish may be served as a summer dish by substituting broth and apricot jam with a vinaigrette.