



SHRIMPS CARPACCIO WITH MANGO ON HERB RISOTTO, CRESS AND QUAIL EGG



Preparation medium
Preparation time 30 minutes

SERVES 4 PERSONS

16	slices	Shrimps Carpaccio with Mango
300	g	round grain rice
1	piece	onion
40	g	butter
80	ml	white wine
1	l	meat broth or water with soup cubes
1	pinch	salt, pepper
4	tbsp	fresh or dried herbs finely chopped (e.g. basil, parsley, chives, thyme, ...)
1	tbsp	butter

According to taste: boiled quail egg, cress, beet sprouts

AND THAT'S HOW IT'S DONE

Sauté the onion in the butter, add the rice and cook for a few minutes until translucent. Extinguish with white wine. As soon as it has reduced, gradually add meat stock. Let it boil down while stirring constantly. When the rice is cooked "al dente", season with salt and pepper, fold in the herbs and the cold butter.

Put the herb risotto in the plate with shrimp carpaccio with mango, cooked quail egg, cress and beet sprouts garnish.