

The Sailing Chef

Ingredients:

- 30 Shrimps raw
- ½ red onion chopped into thin julienne strips
- 1 cucumber cut into thin round slices
- ½ cup of Chili Peppers (blend of 2 Serrano, 1 Jalapenos and 1 Habanero peppers)
- 1 cup of lime juice
- 2 tbs of fresh coriander chopped
- Salt and pepper

Preparation:

Rinse the shrimps, then peel them. Incise the back and the underside of each shrimp and discard the black veins: this step is critical otherwise the taste of the recipe will be ruined. Reserve in the fridge.

Blend well lime juice with chili peppers.

In a large platter, place the cucumber and shrimp interspersed. Add onion salt and pepper and bathe everything with the marinade. Garnish with the coriander.

Bon Appetit!

Aguachile de Camaron (shrimp)



My favourite food in Mexico...

Aguachile is an ancient Mexican marinating technique for fish and seafood.

This salad, enhances incredibly the taste of the seafood, particularly the shrimp!

The best way to serve shrimp aguachile is over Tostadas along with mashed avocado: spicy, fresh and tasty!

MORGANE