



COOK WITH US!

Edamame spoons with shrimps mousse

INGREDIENTS

300 g shrimps

180 g fresh cream

Orogel parsley to taste

1 bag of Orogel Edamame soybeans

1/2 teaspoon corn starch

extra-virgin olive oil

cherry tomatoes segments and parsley for garnishing

salt and pepper



30



4



Easy



Appetizer

Method

- 1 Blanch the shrimps for 2 minutes, then blend them with cream. Cook with pepper, salt, a pinch of parsley and maize starch. Thicken and cool.
- 2 Blanch the edamame soybeans, drain and season with salt and pepper.
- 3 Pipe the mousse onto the spoons with a pastry bag.
- 4 Put the Edamame soybeans, a cherry tomato segment and a parsley leave on top and serve.

