

PLAIN & Fancy COOKING

Tandoori Shrimp with Sweet Pea Pancakes

*From Dan Reisch, Chef-Owner, Garden Restaurant
at The Albright Knox Art Gallery, Buffalo, N.Y.*



Ingredients:

3 or 4 shrimp per serving
commercial Tandoori sauce
(or homemade Tandoori mix:
equal parts of ginger, cumin,
coriander, black pepper, fennel,
paprika, dash of cayenne pepper)
oil
3 - 4 T. chicken stock
1 - 2 T. lemon juice
1/2 to 3/4 tsp. butter

Sweet Pea Pancakes -

2 cups blanched peas
3 eggs
2 T. browned butter
1/4 cup flour
2 T. heavy cream
garnish: blanched peas, diced toma-
to, fresh cilantro

To Prepare:

To make pancakes, puree all listed
ingredients in cuisinart or blender.
(over)

Cook as you would any pancake batter, making the pancakes a silver dollar size. Keep warm.

To prepare shrimp, dredge 3-4 shrimp per serving in homemade or commercial tandoori mix. Sauté dredged shrimp in oil on both sides. When shrimp is done, discard the oil and deglaze the pan with lemon juice, adding a spoonful of commercial or homemade tandoori mix, 3-4 T. chicken stock and butter. Reduce to sauce consistency (will coat back of a spoon).

To serve, place 3-4 shrimp on 3-4 pancakes, drizzling sauce all around. Garnish with sprinkling of blanched peas, diced tomato and fresh cilantro.

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