

SHRIMP RECIPE USES NATIVE FLORIDA INGREDIENTS

By Chef Sebastian Mazzotta at Naples Tomato

This pink shrimp ceviche combines a unique Gulf of Mexico delicacy with the native sweetness of key limes, local grown mangoes, mini sweet pineapples and lychee nuts. The flat bread provides some heat, texture and saltiness to balance the dish. Naples is the nexus that marries these flavors.



Shrimp ceviche with pink peppercorn flat bread

Ingredients

Ceviche

12 pink gulf shrimp, peeled, tails on
1 mango
1 papaya
1 red bell pepper
1 tbsp chopped cilantro
8 lychee nuts (fresh if possible)
1 Naples local mini pineapple
1 tsp saffron
1 lbs key limes, juiced
3 Florida oranges, juiced

For Flat Bread

3 3/4 cups cake flour
2 tbsp baking flour
1 tbsp fleur de sol
5 tbsp squid ink
1 1/4 cup water
1 tbsp olive oil
1 tsp pink peppercorns

Method

For Ceviche - Dice mango, papaya, red pepper, lychee nuts and mini pineapple and combine with the chopped cilantro and citrus juices, creating a marinade. Blanch shrimp for 10 seconds in salted water for firmness. Immediately place shrimp in closed container to steam for 10 minutes. Add to marinade, cover and refrigerate for 3-4 hours.

For Flat Bread - Mix dry ingredients except peppercorns and sift. Fold in wet ingredients until black throughout. Roll dough to 1/8" thickness and sprinkle with peppercorns. Bake at 350 degrees for 10 minutes until crispy.

For Sauce - Strain juice of ceviche through fine sieve.

Plating - Arrange strained salsa from ceviche in the center of plate and place shrimp on top of and around salsa. Pour sauce around plate and garnish with key lime wedges and pink peppercorn squid ink flat bread.