

Shrimp with Chipotle and tamarind sauce



Yield:

4

AMT	UNIT	INGREDIENTS	PROCEDURES
1	cup	tamarind pulp	<p>For the pulp you need to take the sell of the tamarind and put it in 1 cup of boiling water for 10 minutes then smash and strain to take the seeds out of it. You could also get the pulp already prepared, just check if it is sweetened, avoid using the honey.</p> <p>In a small cacerole put the chopped garlic cloves with some vegetable oil until soft, then add the tamarind pulp and the chipotle, add the fish broth and let it cook for 5 minutes, season with salt, cumin and pepper and add the chopped cilantro at the end. Save some of it to use when plating.</p> <p>In a hot pan, saute the shrimp with the butter, white wine and parsely, season and reserve.</p> <p>Cut the green and red ppepers in julienne and saute with some olive oil, salt and pepper, careful not overcook, 2 minutes in the pan is enough.</p> <p>Plate by putting the bell peppers first, then the shrimp on the top, and finish with the tamarind sauce and decorate with chopped fresh cilantro.</p>
1./4	cup	sweet chipotle puree (canned)	
2	clove	garlic	
1./4	cup	cilantro	
1	cup	fish broth or shrimp broth	
24	piecs	shrimp (large)	
1./2	teaspoon	cumin	
1./2	cup	honey	
1./2	cup	white wine	
1	tb Spoon	butter	
1	tb Spoon	parsley	
		sea salt	
		freshly ground black pepper	
		red bell pepper	
		green bell pepper	

