



Shrimp Cucumber Roll

INGREDIENTS

Shrimp, smaller sized, cleaned and deveined
English Cucumber, long thin slices
Avocado, small, thin slices
Sour Cream
Wasabi paste
Daikon Radish Shoots*
Aromatics for shrimp boil (bay leaf, peppercorns, garlic cloves, parsley, lemon, salt)

** You can use any micro sprout you find. However, the daikon radish sprout has a spicy note to it, so if you use something milder, you might want to increase the amount of wasabi paste. Use your taste buds as your guide.*

INSTRUCTIONS

1. Using a vegetable peeler, slice the cucumber lengthwise. Set aside covered with wet paper towels to keep moist.
2. In a small mixing bowl, mix together sour cream, wasabi paste and salt to taste. Refrigerate until ready to assemble. I used two heaping tablespoons of sour cream with 3/4 t wasabi.
3. To get the shrimp really flavorful, prep the poaching water by bringing to a boil 6 cups of water with 2-3 bay leaves, 1 T peppercorns, garlic cloves, parsley and salt. Then let simmer for 10 minutes to allow the aromatics to infuse into the water.
4. Meanwhile, get an ice bath ready (a large bowl of water with ice cubes with a smaller bowl inserted in the middle) to transfer cooked shrimp immediately after to stop the cooking.
5. Once the water has simmered, squeeze the lemon into the water and toss it into the pot. Then add the shrimp and let cook for 2-3 minutes until they turn opaque pinkness orange. Transfer them immediately to the ice bath
6. Cut the avocado into small strips. Sprinkle with course salt. (You can squeeze a bit of lemon, too.)
7. Assemble by laying the cucumber strip down and placing shrimp, avocado and radish shoots on the end of the cucumber, and begin to roll. Since shrimp curl when they cook, I found that straightening the shrimp out a bit helped with rolling it up.
8. Once rolled up, squeeze or place a dollop of the wasabi sour cream on top. (I used a piping bag because I find it easier. You can use a plastic bag with the tip cut off, or simply dollop it on).