

# Seared shrimp, ginger broccoli, butternut squash purée, shellfish jus with flat parsley

Recipe for 4 people created by Guy Martin for Air France



- 28 peeled shrimp (25/30 bag)
- Olive oil
- Salt, ground pepper

## Ginger broccoli

- 12 broccoli florets (20-30 g each)
- 5 g chopped marinated pink ginger
- 10 g butter
- Salt, ground pepper

## Butternut squash purée

- 250 g butternut squash, peeled and seeded
- 350 g water
- 0.5 g thyme flower
- Kosher salt

## Shellfish jus with flat parsley

- 15 g flat parsley
- 75 g liquid cream
- 75 g of "Ariake" shell broth
- Salt, ground pepper

Sear salted and peppered shrimp with olive oil to give them a nice golden color.  
Place them on paper towels to cool.

## Ginger broccoli

Cook the broccoli florets in boiling, salted water (until cooked but firm). Cool and drain.  
Melt the butter in a saucepan, add the chopped ginger and stir in the broccoli.  
Salt and pepper. Cool.

## Butternut squash purée

Cut the butternut squash into pieces. Add the water, thyme flower and kosher salt and leave to simmer for 15 minutes.  
Drain and place in a blender to puree. Cool.

## Shellfish jus with flat parsley

Bring the liquid cream and shell broth to a rolling boil, add the parsley and cook for 10 minutes. Mix and switch to Chinese end. Adjust seasoning. Cool.

Place 7 shrimps in the middle of each plate.  
Place 3 broccoli florets on one side and a spoonful of butternut squash puree on the other, which you can garnish with a sprig of thyme.  
Top with shellfish jus and parsley.

## Tip from the chef

If the butternut squash purée is a little too wet, drain it for a few moments in a colander so that it regains a consistent texture.