



LOUISIANA
+ COASTAL COOKING +

wyes  PBS

Jumbo Shrimp with Coconut & Greens

Chef Nicole Mills

Peche

1 lb jumbo shrimp, peeled, tail on
2 Tbsp jalapeno pepper, sliced
¼ cup sweet potato, diced and roasted
1 cup greens, blanched and chopped

Rice Cake:

1 pint sushi rice
1 qt water
1 Tbsp sugar
1 Tbsp salt
1 Tbsp rice vinegar
1 Tbsp mirin
2 Tbsp sesame seeds
½ cup green onions

In a pot, add water. Bring it up to a boil, then add rice and stir. Bring it up to a boil, then stir again. Lower to a simmer. Cook until all the water is gone, approximately 15 minutes.

Take it off the heat and let it steam for 5 minutes. Transfer rice to a wooden bowl. Add sugar, salt, vinegar and mirin. Stir and allow the rice to cool down.

Once it has cooled down, add sesame seeds and green onions. Take 4-ounce balls and shape into a disc. To serve, deep fry or sear on both sides.