

Cocoette Bistro



Pernod Shrimp

INGREDIENTS

- 6 Jumbo (21/25) Tiger Shrimp; peeled & deveined
- ¼ Fennel (Anise) Bulb
- 1 ounce of Pernod
- 1 cup of 35% Cooking Cream
- 1 Green Onion
- 1 tsp Chives
- 1 tbsp Olive oil
- Salt to Taste
- Fresh Dill sprigs – to garnish

DIRECTIONS

1. With a mandolin or very sharp knife, slice fennel as thinly as possible.
2. Slice green onion on a bias.
3. Chop Chives finely.
4. Heat up a pan on medium heat. Add olive oil, fennel and shrimp and cook for 2-3 minutes until Fennel starts to soften up and the shrimp are about halfway cooked.
5. Deglaze with Pernod. Move away from open flames and be careful as Pernod is highly flammable.
6. Add Cream and bring to medium-high heat. Reduce for 3-4 minutes or until desired consistency. Add salt to taste.
7. Plate and garnish with fresh chives, green onion and Dill.

