

Plating Guide - Sauteed Shrimp With Fennel Turmeric Emulsion

Fennel Turmeric Emulsion, Potato Puree

Heat at 275°F / 135°C for 20 minutes

- Four Shrimp
- Potato Puree
- Turmeric Emulsion
- Vegetables



Garnish Kit (keep cold):

- Ground Pepper Melange
- Herb Garnish
- Tomato Oil



Plating Steps

1. Spoon potatoes into center of plate, keeping pile compact to leave more room for sauce
2. Lay Vegetables across center of potatoes
3. Place shrimp, tails up, into potato to hold them in place in 12, 3, 6, and 9 o'clock positions
4. Crimp foil cup to make spout and pour turmeric emulsion around shrimp
5. Garnish with ground pepper, herb garnish, and dots of tomato oil around turmeric emulsion



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