

Coconut Shrimp with Pina Colada Dip

Carnival Cruise Lines

Servings: 10

*1 pineapple
star anise
cinnamon stick
1 1/2 ounces scotch bonnet peppers,
finely chopped
14 ounces unsweetened coconut milk
4 ounces cilantro leaf, finely chopped
2 ounces rum
60 (16 to 20 count) shrimp, tails
removed
plantain chips (for garnish)
1/4 pound chopped red leeks (for
garnish)
fresh cilantro sprigs (for garnish)*

To Make The Dip: Cut the pineapple in half.
Stud the halves with star anise and cinnamon
stick.

Roast the pineapple in the oven, without
browning, until soft.

Remove the pulp from the skin. Place the pulp
into a blender. Puree'. Pass the puree' through
a chinois (fine mesh strainer). Set aside the
pulp (brunoise). Place the puree' in a saucepan.
Add the coconut milk. Mix well.

In a separate saucepan, puree' the scotch
bonnet peppers. Stir the scotch bonnet puree'
into the pineapple puree. Reduce and strain the
mixture.

Add the cilantro, rum and brunoise into the
pineapple puree'. Stir in well.

Chill.

Deep fry the shrimp (six shrimp per portion).

Place some decorative absorbent paper in the
bottom of individual serving dishes. Place six
shrimp in each individual dish.

Place four plantain chips around the shrimp.
Sprinkle with red leeks and place a cilantro sprig
on top.

Serve with the pina colada sauce on the side.

Per Serving (excluding unknown
items): 74 Calories; 1g Fat (11.7%
calories from fat); 7g Protein; 6g
Carbohydrate; 1g Dietary Fiber;
55mg Cholesterol; 54mg Sodium.
Exchanges: 1 Lean Meat; 1/2 Fruit.