Mmmmh!

Tomato with North Sea shrimps, Knokke-Zoute style

Ingredients

8 tomatoes
400 g brown shrimp
2 egg yolks
1 tsp of mustard
40 cl of peanut oil
24 lettuce heart leaves

Salt
Pepper
Cayenne pepper
2 lemons
1 bunch of chives

Persons: 10

Cooking time: 10 min.

Preparation time: 30 min.

Instructions

Score a cross in the base of the tomatoes and then blanch them in boiling water for one minute. Cool in ice water. Peel the tomatoes, quarter them, deseed and set aside.

Chop the chives. Set aside.

Prepare a mayonnaise by putting the yolks in a salad bowl. Add a pinch of salt and 1 tsp of mustard. Beat to combine. Then add the oil in a very slow stream, while continuing to whisk until your mayonnaise has the required thickness. Then add 1 to 2 tbsp of lemon juice to thin it. Taste and adjust the seasoning. Mix with the shrimp, then add the chives and the cayenne pepper. Refrigerate.

Serve the chopped tomatoes with the shrimp. Julienne some lettuce leaves to use as a garnish.

Plate by arranging the devilled tomatoes onto a plate and spread some of the sauce on the plate.

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