

# Grilled avocados with shrimp tartare

## Raciones para 4

Prawn heads

Olive oil

**12** Prawns

Salt

**1** Lime

**1 Tablespoon** Prawn oil

**1** Egg

**2 Teaspoons** Soy sauce

**1 Teaspoon** Sesame oil

**1** Lemon

**4** Avocados

Salt

Black pepper

Corn tortillas

Vegetable oil

- 1** Stir-fry the prawn heads in a saucepan over high heat. When brown, cover with olive oil and cook on a low simmer (confit) for 10 minutes. Strain the oil through a fine mesh sieve and set aside.
- 2** Chop the cleaned prawns (remove the vein) and season with salt, lime zest and juice, and a couple of tablespoons of the cold prawn oil.
- 3** For the prawn mayonnaise, combine all the ingredients in a beaker and whisk until ready. Place in a piping bag and store in the fridge.
- 4** Halve the avocados, remove the stone, and season with salt and black pepper. Bake in the oven at 180 °C with steam for eight minutes. Fill the avocado with the shrimp tartare and garnish with the prawn mayonnaise.
- 5** For the crispy corn, slice the corn tortillas into thin strips. Fry in hot oil until golden brown, then transfer to a food container lined with kitchen paper to remove excess oil. Place on top of the prawn tartare.

# Chef's Notes

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<https://cookinglovers.teka.com/en/receta/aguacate-asado-con-tartar/>

