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

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