

# Avocado with shrimp

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Ref :  
1004

Type :  
Cold starter

Preparation :  
25 mn  
Rest:

Cooking :  
mn

Cost :  
  

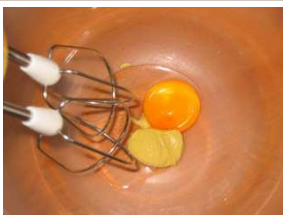
Difficulty :  
  

Origin :  




## For 4 persons

- 2 avocados
- 100 g peeled shrimp
- 1 lemon / 1 egg
- 2 handfuls of rice
- 1 teaspoon mustard
- 1 teaspoon ketchup
- 1 teaspoon vinegar of wine
- Parsley / Oil / Salt and pepper



Cook rice to 500 ml of boiling water for 10 min.

### Prepare the mayonnaise:

In a bowl pour mustard, the yolk of the egg and a little bit of oil, mix using a whisk.



Prepare mayonnaise with oil, salt, pepper, add vinegar and continue to mix.

Add ketchup, mix and let sit in the refrigerator.

Drain rice and let it sit to cool.

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Cut lemon and set aside 2 slices for decoration.

Cut avocados, remove the core and sprinkle with lemon juice so that they will not turn black.



Form small balls of avocado using a teaspoon.

Take care not to break skin.



Add cold rice to mayonnaise,

Add shrimp.

Add avocado balls and mix delicately.

Fill the hulls of avocado with the mixture, decorate with lemon slices and chopped parsley.

Refrigerate.



Recommandation  
Variante  
Wine