

Shrimp, Shiitake, and Cucumber Salad with Basil-Coconut Milk Dressing

MARC DE CANCK, Restaurant La Chronique, Montreal

SHRIMP Trap-caught: *Best choice*; Trawled: *Some concerns*;
Warm-water: *Avoid*

Fill a medium bowl with ice water and set aside. Fill a small saucepan three-quarters full with water and bring to a boil on high heat. Using a sharp knife, cut an X in the bases of the tomatoes, then submerge them in the boiling water for 5 seconds. Using a slotted spoon, transfer tomatoes to the bowl of ice water until cool enough to handle. Peel and discard the skins. Cut tomatoes in half, scoop out and discard the seeds, then chop the flesh into a small dice. Set aside.

In a large frying pan, heat olive oil on high heat. Add shrimp and sauté for 30 seconds per side. Season with celery salt and black pepper, then transfer the shrimp to a large bowl. Reduce the heat to medium.

Place mushrooms in the frying pan and sauté for 1 minute. Stir in cucumber, tomatoes, mirin, and coconut milk and cook for about 3 minutes, or until warmed through. Remove from the heat and pour over the shrimp. Gently stir in 12 of the basil leaves.

TO SERVE Divide the fried noodles between two plates, then top each serving with six shrimp and half the dressing. Garnish with the reserved basil leaves. Serve immediately.

Serves 2

2 tomatoes
4 Tbsp olive oil
12 large shrimp,
peeled and deveined
1 tsp celery salt
1/2 tsp black pepper
10 shiitake mushrooms,
stemmed and
caps minced
1 English cucumber,
peeled and julienned
4 Tbsp mirin
(Japanese rice wine)
1/2 cup unsweetened
coconut milk
16 fresh Thai basil leaves,
washed and dried
2 small handfuls fried
vermicelli noodles