

HIRIGOYEN S PRAWNS IN PASTIS SAUCE WITH LEMON AND CHERRY TOMATOES

The Recipe

<https://cuisinedaubery.com/recipe/prawns-pastis-sauce/>

Hirigoyen's Prawns in Pastis Sauce with Lemon and Cherry Tomatoes

Chef: Gérald Hirigoyen

Skill: Easy Level

Cuisine: Basque Cuisine, French Cuisine

Courses: Main Dish, Fish,

Ingredients

For 4 servings

20 Shrimps

1 splash of Olive Oil

2/3 Cup Onions (100 grams)

1 1/2 Cup Cherry Tomatoes (280 grams)

3 Tablespoons Ricard or Pernod Wine (40 grams)

3 tablespoons of Lemon Juice

1/2 Cup Butter (110 grams)

some Parsley

some Chive

1 pinch of Salt

1 pinch of Pepper

*Optionally

2 Garlic Cloves

For 6 servings

30 Shrimps

1 splash of Olive Oil

1 Cup Onions (150 grams)

2 Cups Cherry Tomatoes (420 grams)

1/4 Cup Ricard or Pernod Wine (60 grams)

4.5 tablespoons of Lemon Juice

3/4 Cup Butter (165 grams)

some Parsley

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some Chive

1 pinch of Salt

1 pinch of Pepper

*Optionally

3 Garlic Cloves

For 2 servings

10 Shrimps

1 splash of Olive Oil

1/3 Cup Onions (50 grams)

2/3 Cup Cherry Tomatoes (140 grams)

1 Tablespoon Ricard or Pernod Wine (20 grams)

1 1/2 tablespoons of Lemon Juice

4 Tablespoons Butter (55 grams)

some Parsley

some Chive

1 pinch of Salt

1 pinch of Pepper

*Optionally

1 Garlic Clove

Steps

Prepping

1. Start by preparing the ingredients.
2. The cooking is on high heat and is so fast, that it is preferable to prepare everything in advance, so as not to delay the cooking, at the risk of everything drying out/evaporating
3. For the Cherry Tomatoes (1 1/2 Cup or 280 g): Wash, and cut in half
4. I have chosen multi-colored tomatoes in order to present a visually attractive dish
5. Wash and chop the Chive and the Parsley
6. Chop the Onions (2/3 Cup or 100 g)
7. Chop or press the Garlic Cloves (2), if you have chosen to add some
8. Peel the Shrimps (20) beforehand, this greatly facilitates the tasting and makes the dish more convivial
9. For this dish, the chef uses large shrimp, I chose langoustines.
10. The langoustine is a refined crustacean, between shrimp and lobster.
11. You can actually take seafood of your choice, the recipe will always be suitable!

Cooking

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12. In a sauté pan, heat the splash of Olive Oil (1)
13. Pour in the Onions (2/3 Cup or 100 g), sauté
14. Pour in the Shrimps (20), sauté on high heat, stirring often
15. Pour in the Shrimps (20), cook for 2 minutes while stirring often
16. Pour in the Ricard or Pernod Wine (3 Tablespoons or 40 g)
17. This liquor is actually pretty easy to find in the States. I buy it at "Total Wine" chain store
18. Light and flambé
19. Beware of flames!
20. Pour in the Lemon Juice (3 tablespoons), stir
21. As an option, I suggest you add garlic: pour in the Garlic Cloves (2), chopped or pressed. The chef doesn't do it, but I find that it enhances the flavors
22. Add the Butter (1/2 Cup or 110 g). Reduce the heat so that everything simmers gently, you can even turn off the heat
23. Stir briefly, and add the Chive and the Parsley
24. Taste and adjust with the Salt (1 pinch) and the Pepper (1 pinch)
25. Serve and enjoy immediately
26. I like to pour it over pasta (cooked at the same time as the dish)