

Turret "Islay"

(green apple, mango, avocado and shrimps)



(Serves 2)
40 min

Ingredients

1 green apple (Granny Smith)
1 mango
1 avocado (Hass)
100 g shrimps or crayfishes
pepper
fleur de sel

3 tbsp. French dressing
2 tsp. Whisky
2 tsp. creme of balsamic vinegar
1 handful rocket
4 strawberries
2 tbsp. pine nuts

Method

Roast the pine nuts in a dry pan (take care that they don't get too dark).
Peel mango and avocado, cut them into small cubes, the apple rests unpeeled.
Rince the rocket and remove the stems.

On each plate put a serve-ring and fill: first with apple cubes, squeeze them carefully, then add mango and avocado cubes. Salt and pepper a bit. Crown the turret with shrimps.
Stir the Whisky with French dressing, drizzle this carefully over the shrimps. On top arrange 2 shrimps.

To serve

The rocket comes around the serve-ring, decorated with strawberries and pine nuts. Trickle some French dressing and creme of balsamic vinegar between, remove very carefully the ring and serve.