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Wild Shrimp Fritters with Smoky Pancetta and Organic Beet Coulis

“Sustainable Winter Tapas”

Courtesy of Executive Chef Rodney Herwerth



Ingredients

- ¾ pound small wild shrimp, peeled
- 1 ¼ cups flour
- 1 tablespoon chopped fresh flat-leaf parsley
- 1 tablespoon chopped fresh lemon basil
- 3 scallions, finely chopped
- 1/4 teaspoon smoked paprika
- Pinch of sea salt
- ¼ cup cooked finely diced pancetta
- Olive oil for deep-frying
- 1 medium organic red beet
- ¼ cup white wine
- 1 cup extra virgin olive oil
- Baby Frisse for garnish

Preparation

Place the organic beet in boiling salted water and cook until tender. Cool under running water. When cool, peel the beet and discard the skin. Cut the beet into medium pieces and put into a processor. Add white wine and mix in processor. Add the olive oil in a slow steam until all is pureed and smooth. Season with salt and pepper and a squeeze of fresh lemon juice. Set aside.

Slowly poach shrimp in water on stovetop until done. Lift out the shrimp with a slotted spoon and set aside to cool. Reserve 1 cup of the cooking liquid and let cool.

Combine the flour, chopped herbs, and smoked paprika in a bowl. Add a pinch of salt and the cooled cooking liquid. Mix well until you obtain a texture slightly thicker than a pancake batter. Cover and refrigerate for one hour.

Remove the shrimp from the refrigerator and chop. Remove the batter from the refrigerator, add the shrimp, and mix well.

Pour the olive oil to a depth of about 1 inch into a heavy sauté pan. Heat until 350 degrees over high heat. Add 1 tablespoon of the batter to the oil for each fritter and, using the back of the spoon, immediately flatten the batter into a round 3 1/2 inches in diameter. Do not crowd the pan.

Fry, turning once, for about 1 minute on each side, or until the fritters are golden and very crisp. Place on a paper towel to remove excess oil. Hold in a warm oven. Repeat until the batter is gone. Serve on small plates with a spoonful of beet coulis and baby Frisee.