

# TOMATO CREVETTE AND LAKSA MUSSELS by Chef Emmanuel Stroobant

Ingredients:

- 4pcs tomato
- 200g grey shrimp
- 2 egg yolks
- 20g mustard
- 150ml grapeseed oil
- 1 lemon
- 50ml ketchup
- 10ml tabasco
- Salt to taste
- 1 stalk of lemon grass
- 1 red chili
- 20g coriander
- Mix cresses, flowers
- Black pepper to taste

1. Prepare the dressing: combine egg yolks & mustard to emulsify
2. Add the oil slowly. Add ketchup, tabasco & lemon juice. Season to taste.
3. Peel the tomatoes and cut them at the top. Empty out the tomatoes.
4. Place grey shrimps in a bowl, add 4 tablespoons of dressing, crushed lemongrass, diced chili and chopped coriander leaf. Toss.
5. Fill the emptied tomatoes with the mixture.
6. Flip it upside down on the plate, garnish with dots of dressing and fresh cresses and flowers.
7. Bon appétit !!!

LAKSA MUSSELS

Ingredients:

- 50ml corn oil
- 50g shallots, peeled and sliced
- 3 cloves garlic, peeled and sliced
- 3cm ginger, peeled and sliced
- 30g laksa paste
- 100ml coconut milk
- 1kg black mussels, washed
- 10g coriander

1. Place corn oil in pot and turn heat to medium
2. Add shallots, garlic and ginger. Cook for 2 minutes
3. Add laksa paste and coconut milk to pot and mix. Cook another minute
4. Place mussels in pot, cover and bring to boil for 2 minutes. Give the pot a good shake.
5. Serve immediately, garnish with freshly chopped coriander.
6. Feel free to add fries on the side.
7. Bon appétit !!!