
Tempura Shrimp and Mango-Avocado Salad with a drizzle of Creamy Chili-Lime Sauce

*Paired with Greg Norman Estates Marlborough Sauvignon Blanc

Serves 4

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| 1.5 lbs of shrimp, cleaned and deveined (leave whole or cut in half) | 2 Tbsp olive oil |
| 2 eggs | 1/4 cup Greek yogurt |
| 2 cups sparkling water | 1/2 cup mayonnaise |
| 1.5 cups all-purpose flour | 2-3 tsp red chili paste or Siracha (depending on your desired heat level) |
| 1 large mango, cleaned, peeled and small diced | 1/2 tsp garlic powder |
| 1/4 cup red onion, small dice | 1 tsp agave |
| 2 ripe avocados, small-medium dice | Salt and pepper to taste |
| 3 Tbsp fresh basil, finely chopped | Vegetable oil for frying |
| 1 Tbsp fresh mint, finely chopped | 1 head of butter lettuce, cleaned, |
| 1/4 cup fresh lime juice | removed from core and leaves left whole |



Tempura Shrimp...

Ask your butcher to clean and devein the shrimp. Remove tails (if not already removed) and season lightly with salt and pepper.

To make the tempura batter, in a large bowl, whisk sparkling water and egg together until incorporated. Add flour and stir until just combined. Set aside until ready to dredge the shrimp in.

To prepare the Shrimp-Mango Salad...

In a medium size mixing bowl, add the mango, red onion, avocados, basil, mint, olive oil and 1-2 Tbsp lime juice. Season lightly with salt and pepper. Mix to gently incorporate flavors and set aside.

To make the creamy chili-lime sauce....

In a medium size bowl, add the yogurt, mayonnaise, 1 Tbsp lime juice, chili paste or siracha, agave and season with salt and pepper. Mix well to incorporate all the flavors. Set aside until ready to plate.

In large wok or saucepan, heat the vegetable oil to 325° F. Drop the shrimp (whole or pieces) into the tempura batter and let soak. Remove shrimp from the batter in small batches, best using a fork to let excess batter drop off. Drop the battered shrimp into the oil and let cook until the pieces of shrimp float to the surface and the tempura batter looks lightly golden-white in color. Using a slotted spoon, remove the shrimp and set onto a plate, lined with paper towels (to absorb excess oil). Cook the shrimp in 2 or 3 parts to allow the oil to remain at temperature.

To serve....

Place a whole butter lettuce leaf on a plate, facing upward to make a cup-like shape. Spoon the mango salad onto the lettuce. Then generously layer shrimp on top of salad. Using a spoon, drizzle the chili-lime sauce over salad. Garnish with thinly sliced basil leaves and serve.



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