

HOW TO MAKE

Lychees and saffron shrimps

Shopping list	Step	What to do	What you need (serves 6)	Marguerite's tip
<ul style="list-style-type: none">• 18 large unpeeled shrimps• one 20 oz can of lychees in light syrup• 1 cup of dry white wine• 1 teaspoon of saffron filaments• 1 cup of heavy whipping cream• Salt and white pepper	1	Open the can of lychees and drain it in a bowl (the juices are the base of the sauce). Soak some small skewers in cold water. Place the saffron in the wine and let it soak.	<ul style="list-style-type: none">• one 20 oz can of lychees in light syrup• 1 cup of dry white wine• 1 teaspoon of saffron filaments	<p>« I leave the filament of saffron in the sauce but if you prefer you could strain the wine before adding it to the sauce after the saffron threads have soaked long enough to release their flavor. Double the quantities and serve with a side of rice if you serve this as a main course. »</p>
	2	Place the juice of the lychees in a small saucepan on medium high heat and reduce by half. Add the wine and saffron and reduce again by half. Add the cream, reduce the heat to low and let the sauce thicken. Season with salt and white pepper.	<ul style="list-style-type: none">• 1 cup of heavy whipping cream• Salt and white pepper	
	3	Place one shrimp plus one lychee on each skewer Grill them.	<ul style="list-style-type: none">• 18 large unpeeled shrimps	
	4	Spread some sauce on each plate, add three shrimps and lychees and serve.		