

Grilled persiMon® and Shrimp Skewers



Easy to make, packed with flavour and sure to be a hit at your next party, these little skewers are perfect for any gathering.

Makes 4–6 servings

INGREDIENTS:

2 persiMon®, cut crosswise into 1/2" discs

340 g of shrimp, peeled and deveined

juice of **half** a lime, plus extra for drizzling on shrimp before serving

3 tablespoons Spanish olive oil

2 cloves garlic, minced

1 teaspoon mint, chopped (plus extra for garnishing)

Neutral oil for brushing onto persiMon®
(such as grapeseed, canola or avocado)

salt and pepper to taste

Spanish finishing sea salt "escamas de sal"



PREPARATION

- In a bowl, combine first five ingredients, stir well and add shrimp, making sure to toss well so that all the shrimp are coated. Marinate for no longer than 10 minutes.
- Heat a grill pan over medium high and brush oil onto each persiMon® disc. Grill discs until slightly charred on both sides. Remove from heat, let cool and slice each disc into quarter wedges.
- Ensure pan is at medium high heat again and add shrimp- careful not to overcrowd the pan. Note, don't add marinade to grilling pan – you want to grill the shrimp, not boil them.
- Once cooked (pink or white on both sides), remove from pan.
- Place one piece of persiMon® on plate, top with shrimp and skewer the two together. Add a drizzle of lime juice, a few flakes of finishing salt and finely chopped mint. Serve immediately.

Source: www.maryluzmejia.contently.com

