

Tapeña

GRAB A FORK



Honeyed Shrimp and Citrus Salad

Serves 6 small plates

Pair with: Tapeña Verdejo

Ingredients

- 1 pound large shrimp, cooked, peeled and deveined, with the tail on
- 1 blood orange
- 1 grapefruit
- 1 large tangerine
- 1 orange
- Salt and pepper
- 3 tbsp fresh honey
- 1 small serrano pepper, thinly sliced

Directions

Grate the peel of the orange into a large bowl. Over that large bowl, cut off all the skin and pith of the oranges, tangerine and grapefruit. Collect any juice from the fruit into the bowl. Discard the peels and pith.

Section all the citrus fruits with a sharp knife, over the bowl and collect any more juice. Arrange all the sections on a small platter.

Add the honey and oil to the juice and grated orange peel, whisk together.

Season the shrimp with salt and pepper. Gently spoon the shrimp over the citrus sections.

Sprinkle the sliced pepper on top and serve.