

Gourmet Cooking Volume 4, Show 364

PENSACOLA GULF SHRIMP (Brandied Shrimp)

Our French meal braises shrimp in two wines, a white dry wine and a distilled wine-Cognac-with aromatic vegetables. The resulting liquid is then strained and butter is wished in to form a rich and creamy Beurre Blanc Sauce. The sauce is then poured over the shrimp to form a glaze and fantastic flavor.

To accompany the shrimp we prepare two surprises. Potatoes with sausage and cheese are formed into balls, then rice with pork and cheese are rolled into balls. Both are then breaded and deep fried. They go well with the shrimp.

Our dessert is an orange mousse piped into sugar cones for a flavorful and spectacular finish to our French Dinner.

MOUSSE A L'ORNAGE EN CORNETS - ORANGE MOUSE IN CONES

1/2 cup Almond powder
1/2 cup Confectioner's sugar
1 Egg white
4 Oranges, juiced
3 pkgs Gelatin
3 tbs Cold water
2 Egg yolks
1 1/2 cans Evaporated milk
2 additional egg whites
12 Ice cream cones
1 Kiwi
1 Candied orange peel

- Blend together the almond powder, confectioner's sugar and egg white in a stock pot.
- Add the orange juice.
- Whisk on low heat without boiling.
- Remove from the heat when smooth.
- Soften gelatin in cold water.
- Add the egg yolks to the evaporated milk.
- Add gelatin and egg/milk mixtures to the orange mixture.
- Beat the additional egg white until stiff.
- Fold into orange mixture.
- Place half the mousse in a bowl and refrigerate.
- Place remaining mousse in the pastry bag and refrigerate.
- At serving, fill the cones with mousse in the pastry bag.
- Garnish each with a slice of kiwi.
- Surround the bowl of mousse with the cones on a serving plate.

- Garnish the bowl with candied orange peel.

BRANDIED SHRIMP

2 Onions, finely chopped
1 Carrot, finely chopped
3 tbs Butter
1 cup Water
3 lbs Shrimp, deveined
5 tbs Additional butter
1/2 tsp Basil
1 tbs Parsley, chopped
1/3 cup White wine
3 tbs Cognac
6 tbs Additional butter

- Saute the onions and carrots in butter for two minutes.
- Add the water and cook for five more minutes.
- In another skillet, sauté the shrimp in the additional butter until they turn pink.
- Add the basil, parsley, wine, Cognac, the vegetables and their cooking liquids
- Simmer for two minutes.
- Strain the sauce into another skillet and place the shrimp in a dish, keep warm.
- Reduce the sauce by one-half.
- Whip in the remaining butter gradually on high heat.
- Pour over the shrimp and serve.

BOULETTES AUX DEUX SAVEURS - TWO FLAVORED BALLS

2lbs Potatoes, peeled and diced
1 cup Rice
2 Eggs
6 slices Salami, chopped
1/2 lb Chorizo sausage
1/4 lb Mozzarella cheese, diced
2 tbs Parsley, chopped
3 tbs Milk
Salt and pepper
1 cup Tomatoes, peeled, seeded and chopped
1/2 lb Pork sausage, cooked
1/4lb Gruyere cheese, diced
Salt and pepper
2 cups Bread crumbs

- Boil the potatoes in salted water for fifteen minutes.
- Drain and puree.

- Cook the rice in boiling salted water for fifteen minutes.
- Drain and refresh in cold water.
- In a bowl blend together the potato puree, the eggs, salami, sausage, mozzarella, parsley, milk, salt and pepper.
- Form balls in the shape of an egg.
- In another bowl blend together the rice, tomatoes, pork, Gruyere cheese, salt and pepper.
- Form round balls.
- Pass both balls in bread crumbs.
- Deep fry about five minutes.