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63°W

COLD WATER SHRIMP SALAD

with Shaved Fennel, Celery and Peanut-Cumin Crackers

INGREDIENTS:

SALAD

- 2 cups cooked cold water shrimp
- 2 cups fennel, shaved
- 1 cup of celery hearts
- 1 bulb of celery leaves
- 3 tbsp crushed pink peppercorns
- 3 tbsp cup olive oil
- $\frac{3}{4}$ cup mayonnaise
- 1 lemon, juiced
- 3 tbsp trout or salmon roe
- Salt and pepper, to taste

CRACKERS

- 3 cups flour
- 1 tbsp baking powder
- 1 1/2 cups warm water
- 4 tbsp olive oil
- 3 good pinches of salt
- 1 good pinch of pepper
- 2 tbsp garlic powder
- 2 tbsp onion powder
- 2 tbsp granulated sugar
- $\frac{1}{2}$ cup toasted cumin
- 1 cup toasted peanuts, finely chopped

INSTRUCTIONS:

Remove tops of fennel and discard. Slice fennel in two. Remove the core. Slice fennel into about $\frac{1}{6}$ of an inch. Soak in a bowl of cold water.

Remove outer stalks of the celery. Slice the core of the celery off. Slice the yellowish core stalks into thin slices. They should resemble little yellow boomerangs. Soak in the same water as the fennel.

Remove all bright green and yellow leaves from the remaining stalks of celery. Set aside.

Combine 4 tbsp of olive oil into $\frac{1}{2}$ cups of lukewarm water. In a separate bowl combine 3 cups of flour, 1 tbsp of baking powder, 2 tbsp garlic powder, 2 tbsp onion powder, cumin and peanuts. Combine wet into dry and mix by hand until fully incorporated. Dough should be firm and slightly sticky. If very wet and sticky add more flour 1 tbsp at a time until desired consistency. Roll out until paper thin ($\frac{1}{8}$ of an inch or so) and bake on parchment lined baking sheets. Bake at 400F for 7-8 minutes.

In a large chilled bowl, combine $\frac{3}{4}$ cup mayonnaise, 3 tbsp olive oil, 1 lemon juiced, peppercorns and sliced veggies. Try to dry as much of the water as possible. The less water the creamier the sauce will be. Salt and pepper, to taste.

Toss with cooked shrimp until fully coated. Salt to taste again.

Scoop on to plate and serve with crackers.

Recipe provided by Andy Hay, Masterchef Canada.