

Avery's Wine Bar
Chef Tim Bodell

Wild American Prawns with a Champagne and Oregon Truffle Beurre Blanc and a Fried Jasmine Rice Cake

12 ea 16/20 Wild American Prawns
1 c. champagne
1 T. chopped shallots
½ c. truffle butter
1 t. minced chives
1 c. jasmine rice
2 ½ c. water
¼ t. chili flake
Seasoned flour, egg wash, and panko bread crumbs

Cook the rice over low heat until done. Place cooked rice in a greased pie pan to cool. Once cool, cut circles out of rice with cutter. Bread rice cakes in the flour, egg, and then bread crumbs. Season shrimp with salt and pepper and place on hot grill. Cook shrimp for two minutes on each side or to desired doneness. In the meantime, reduce champagne until 1 ounce remains. Over very low heat, incorporate butter a little at a time, without boiling the sauce. Once all butter is incorporated, remove from heat, season with salt and pepper, and add chives. Cook rice cakes in clarified butter until golden on both sides. To plate- place rice cake on plate, arrange the shrimp on top of the rice cake, and, finally, drizzle whole plate with sauce.