



Spicy Grilled Shrimp On Sticky Rice Medallion

Makes 1 Dozen Canapés

INGREDIENTS:

6 Pcs. 16/20 Black Tiger Shrimp
1 tsp. Sriracha Sauce
½ tsp. Low Sodium Soy Sauce
¼ tsp. Sesame Oil
½ tsp. Yuzu Juice
¼ Clove Garlic - Chopped Very Fine

1 Cup Japanese Short Grain Rice
1 1/3 Cup Water
6 ½ tsp. Rice Vinegar
1 Tbl Sugar
1/3 tsp. Kosher Salt
3 Tbl. Grapeseed Oil

12 Pcs. Pickled Ginger
1 Tbl. Tobiko Caviar

DIRECTIONS:

For The Shrimp: Cut the shrimp in half lengthwise. Mix the Sriracha, Soy, Sesame, Yuzu and garlic in a bowl. Toss shrimp into the bowl and let marinate one hour. Cook on a hot grill very quickly, about 40 seconds, turning often.

For The Rice: Wash rice in cold water. Drain for 30 minutes. Cook rice and water in a rice cooker. Uncover and let steam for 10 minutes. Heat the Rice Vinegar, Sugar and Salt gently in a small pan until the sugar dissolves, then let cool. Spread the warm rice onto a baking sheet lined with parchment paper. Fold in the vinegar mixture. Once the rice has cooled, place another sheet of parchment paper on top, then place another baking tray on top of the parchment paper. Press down firmly, flattening the rice to 1/8 inch thick. Cut into 1 1/2 inch rounds. In a hot non-stick pan, sear the rice disks in grapeseed oil until crispy on both sides, about 2 minutes.

To Assemble: Place the grilled Shrimp on top of the rice disk with the tail pointing up. Weave in a slice of Pickled Ginger and a little Tobiko Caviar.

Recipe and photo provided
by Templar Hotel



Monk Kitchen at
Templar Hotel, Toronto