

Brown Shrimp Ranhofer



Serves 4

Prep 10 mins

Cooking 10 mins

Easy

Ingredients

25g unsalted butter
1 tbsp plain flour
200ml single cream
1 egg yolk
½ tsp paprika, plus a little to serve
nutmeg, a good grating
2 tbsp brandy
½ lemon, juiced
140g cooked brown shrimp
4 slices sourdough, toasted
green salad dressed, to serve

1. Melt the butter in a pan and, once foaming, add the flour and cook for 2 minutes while stirring. Slowly add the single cream, stirring all the time, until you have a smooth sauce.
2. Put the egg yolk into a bowl and lightly whisk. Pour over 1 /3 of the sauce and whisk vigorously. Pour in the remaining sauce, then tip back into the pan. Cook gently, stirring regularly, until it thickly coats the back of a spoon. Add the cayenne pepper, nutmeg, brandy, lemon juice and some seasoning.
3. Stir in the shrimps to warm for a few minutes, then pile on to sourdough toast, sprinkle with a little extra paprika and serve with a dressed salad