



TEZUKURI®

Traditional American Surf & Turf – Tezukuri® Tempura Shrimp 21/25, lamb chops, kimchi relish, peppercorn sauce (Serves 1)

Ingredients:

2 lamb chops, 3oz each
2 Tezukuri® Tempura Shrimp 21/25, deep fried
2TB frozen shelled edamame

1TB fresh cracked whole black peppercorn
3TB butter
Canola/vegetable oil for frying

Preparation:

- 1) Preheat oven to 350F.
- 2) In a medium to large saucepan, bring frying oil to 370°F. Add tempura shrimp and cook about 3-4 minutes to heat through. Use a skewer to penetrate the middle and bring to lips to feel for heat. Rest on a rack over paper towels. Set aside.
- 3) Season both sides of lamb chops with salt and pepper. In a medium sauté pan, add 2TB of butter over medium heat. Just before butter browns, add lamb chops and cook about 2-3 minutes each side until a thermometer in the middle away from the bone reads 125F for medium rare. Set aside to rest.
- 4) Reheat edamame in boiling water for 2-3 minutes. Ice bath to cool and stop the cooking.
- 5) Plate lamb chops with tempura shrimp in between. Butterfly tempura shrimp down the middle but not all the way in half to keep the tail in place. Scatter edamame through the dish. Top the butterflied tempura shrimp with kimchi relish.

Please contact your DNI Group representative today.

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