

Shrimp Pané on Watercress

Swick

Serves 1 | Active Time: 40 minutes | Total Time: 40 minutes

Preparing the shrimp for the mousse

Line up the largest 16 shrimp on a small baking sheet or plate and cut off the lower tail pieces from them. Place the tails and the remaining 4 shrimp in the bowl of a food processor. Add the egg, garlic clove, and salt and pepper, and process until a smooth puree, about 20 seconds. Scrape down the sides of the bowl, add the parsley, and process for another 15 seconds. Transfer the mixture to a bowl; you should have about 1 cup of mousse.

Step 1: Preparing the shrimp for the mousse

- 20 extra-large shrimp (16/20 per pound), shelled, deveined and patted dry
- 1 large egg
- 1 small garlic clove
- ¼ teaspoon kosher salt
- ¼ teaspoon freshly ground black pepper
- 1 tablespoon flat-leaf parsley leaves

Step 2: Preparing the shrimp patties

- 3 slices bread, about 2 ½ ounces, processed into crumbs
- Divide the trimmed shrimp into four portions of four shrimp each, lined up tightly together to form 4 flat patties. Coat the top surface of each patty with mousse then with breadcrumbs and press gently into the mousse.

Using a spatula, gently turn the patties over so they are breaded-side down on the baking sheet. Spread the remaining mousse on the other side and coat with the remaining breadcrumbs.

Step 3: Cooking the shrimp patties

- 2 tablespoons canola oil
 - 1 tablespoon unsalted butter
- Heat the oil and the butter in a large skillet over medium heat. Add the patties and cook gently until golden, about 3 minutes on each side.

While the patties cook, prepare the watercress salad.

Step 4: Preparing the watercress salad

- 1 tablespoon sherry vinegar
- 2 tablespoons extra-virgin olive oil
- ¼ teaspoon kosher salt
- ¼ teaspoon freshly ground black pepper
- 1 bunch watercress, thick stems removed

In a large salad bowl, combine the vinegar, olive oil, salt, and pepper. Just before serving, whisk the dressing together. Add the watercress and toss well to coat.

Step 5: Serving

Arrange the salad on a large platter or divide it between four plates. Slice each patty in half and place on top of the salad. Serve immediately.