

# Shrimp Salad

## Ingredients and Instruction for two servings

- 10-12 shrimp cooked, peeled, deveined and tail removed Note: I used frozen shrimp, cooked in salted (1 teaspoon ) boiling water for 30 seconds or until shrimp turned to bright orange, drain and cool.
- Mango fresh chopped in chunks
- 3 inch length cucumber thinly sliced
- 1 Tablespoon extra virgin olive oil
- 1 Tablespoon white balsamic vinegar
- 1-2 teaspoons finely chopped fresh chives
- Grated zest of 1 lemon
- 1/8 teaspoon of sea salt

Put shrimp, mango and cucumber in medium bowl. Toss with olive oil and white balsamic vinegar, chives, lemon zest and salt. Chill for 30 minutes in refrigerator.

**Making edible pot** - enough to make 6 - 2 inch terra cotta pots

Necessary equipment : terracotta pots (I used 2 inch diameter pot and 1 inch pot), dried beans about 1 cup, parchment paper, rolling pin

- 1-1/2 cup all-purpose flour
- 2 Tablespoons sweet paprika
- 6 tablespoons(2/3 stick) unsalted butter, cut into small pieces
- 1-1/2 Tablespoons solid vegetable shortening
- Non stick pan spray

1. Using a food processor, pulse the flour and paprika together. Add the butter and shortening and pulse until the mixture resemble sand.
2. With the motor running, add 3 Tablespoons water until the the dough comes together. The dough may be crumbly and dry.
3. Flatten the dough on a large piece of plastic wrap, make a disk and wrap and refrigerate for 1 hour.
4. Take dough out of refrigerator, leave on counter for about 10 minutes (to make it easier to roll out dough). Preheat the oven to 350F. Lightly coat terra-cotta flower pots with nonstick pan spray.
5. Unwrap the dough and place it between two sheets of parchment paper. Roll until it is 1/8 inch thick, remove top layer of parchment and slice the dough according to your terracotta pots. Use the scraps to make balls.
6. Place 1 strip in each pot so it runs around sides of the pot. use your fingers to press the dough flat around the edges. Drop a ball of dough inside the pot and press down to make the bottom. Line pot with small piece of parchment paper (the picture showed I forgot to line and the beans stuck to the sides of the pot) and fill with dried beans and place the pots on a rimmed baking sheet. Bake until the dough is set, about 25 minutes.
7. Remove from oven and let them cool completely. Take out beans and tap gently on the bottom to release the pastry pot.

