

KOHLER FOOD & WINE

MARINATED SHRIMP WITH CRUNCHY ROOT VEGETABLES AND FERMENTED PEPPER BROTH

Kyle Knall

Birch

Yields: 6 servings

Fermented Pepper Broth

- 1 pound orange peppers
- 1 bunch cilantro with stems
- ½ bunch dill (stems removed)
- 1 tablespoon white soy sauce
- 1 lemon, juiced
- 2 limes, juiced
- 2 cups canola oil
- Kosher salt to taste

Char peppers on grill or gas burners. Remove seeds and stem but leave burned skin. Add all ingredients except canola oil to a blender and blend. While everything is blending, drizzle in the canola oil until smooth. Taste and adjust salt as needed. Chill.

Crunchy Root Vegetables

- ½ daikon radish
- 1 jumbo carrot
- 1 jalapeño, seeds removed
- ½ lemon, juiced
- ½ lime, juiced
- 1 tablespoon olive oil

Julienne radish, carrot, and jalapeño. Reserve. Just before serving, season with lemon and lime juices and olive oil.

Poached and Marinated Shrimp

- 4 cups water
- 1 cup Kosher salt
- 1 yellow onion
- 4 stalks celery
- 4 whole lemons
- ¼ cup celery seed
- 2 pounds American wild shrimp (in the shell)
- Juice of 3 limes
- Juice of 2 lemons
- ½ cup extra virgin olive oil

Combine water, salt, onion, celery, lemons, and celery seed in a pot and bring to a boil. Simmer for 5 minutes. Add the whole shrimp (not peeled) to the water. Cook for two minutes and turn the heat off. Let the pot sit for an additional minute. Remove shrimp and chill.

Peel the shrimp and cut to desired size. Toss shrimp with extra virgin olive oil and season aggressively with fresh lemon and lime juice.

To plate:

Place ice-cold pepper broth in a bowl or platter.

Season root vegetables with kosher salt, citrus, and olive oil.

Place on top of the broth.

Scatter shrimp around the vegetables and serve.