

## **Colossal Shrimp Berardi**

### **Smoked Mozzarella, Prosciutto de Parma, Scampi Butter, Saffron Cauliflower Couscous**

#### ***For the Shrimp:***

3 ea. 4-6 Count Shrimp  
2 oz. Smoked Mozzarella, Cut into ½ inch x 2 inch Strips  
3 ea. Thin Slices Prosciutto de Parma

#### Method:

Peel and devein the shrimp  
Split shrimp about ¾ of way through from backside  
Lay a strip of smoked mozzarella in each shrimp and wrap tightly with the prosciutto  
Optional: use a wooden skewer to secure the shrimp together for easier grilling

#### ***Saffron Cauliflower Cous Cous:***

2 Cups Cauliflower Florets  
1 Tbsp. Shallot, Minced  
3 Tbsp. Butter  
Pinch Saffron Threads  
TT Salt

#### Method:

In a food processor, pulse the cauliflower until the texture of cous cous  
Sweat the shallots in the butter  
Once the shallots are translucent, add the saffron and cook another minute until the yellow color bleeds out into the butter  
Add the cauliflower and saute until cooked but still has a bite to it  
Adjust seasoning and serve

#### ***Scampi Sauce:***

1 plus 4 Tbsp. Butter  
2 Tbsp. Shallot, Minced  
1 Tbsp. Garlic, Minced  
½ Cup White Wine  
Juice of 1 Lemon  
2 Tbsp. Parsley, Minced  
TT Salt

#### Method:

In 1 Tbsp. butter, sweat the garlic and shallots until translucent but not browned  
Add the white wine and bring to a simmer  
Reduce until the wine is almost evaporated  
Add the lemon juice and bring to a simmer again  
Reduce heat to very low and add in the remaining butter 1 Tbps. at a time, whisking constantly so it emulsifies in  
Add the parsley and adjust seasoning before serving