

**Poached Shrimp with Garlic Lemongrass Cream – yields 4 portions  
recipe developed by Chef Roc®**

**24 - 16/20 size Marina Del Rey Wild Caught Argentinian Shrimp**

**Poaching Liquid**

**4 – White Lion Tea bags – White Pomegranate Tea & 2 cups water**

**Garlic Lemongrass Cream**

- 2 tbsp Butter**
- 1/2 cup Maui onion**
- 4 cloves minced garlic**
- 1 heavy whipping cream**
- 2 Lemongrass Stalks (bruised and sliced on bias)**
- Hawaiian Salt to taste**

**minced chive for garnish**

- 1. In a medium saucepan set over medium heat, bring heavy cream and sliced lemongrass to a simmer until reduced by 1/3<sup>rd</sup> take off heat and set aside ( keep an eye on the cream if it starts to boil over reduce heat )**
- 2. In separate pan caramelize onions in butter and garlic add lemongrass infused cream and reduce till it coats the back of a spoon (nappe).**
- 3. Take off heat and season with sea salt (preferably Hawaiian) and strain into a bowl and hold for service.**
- 4. Bring water to a boil in a medium size pot. Turn down to a simmer and add tea bags to steep.**
- 5. Place in shrimp and poach for 1 minute.**
- 6. Drain shrimp and serve over couscous.**
- 7. Lace sauce over shrimp.**
- 8. Garnish with chopped chives.**

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