

Stuffed Limes with shrimp cocktail



[Español](#)

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with shrimp cocktail

Ingredients For 10 limes

5 limes
200 g of cooked shrimp
150 g of diced avocado
50 g of lettuce
100 g of mayonnaise
2 tablespoons of ketchup
1 teaspoon of soy sauce
1 teaspoon of lime juice
a pinch of salt and ground white pepper
1 teaspoon of pink pepper
1 teaspoon of rum
1 teaspoon of diced fennel



and...

A medium bowl

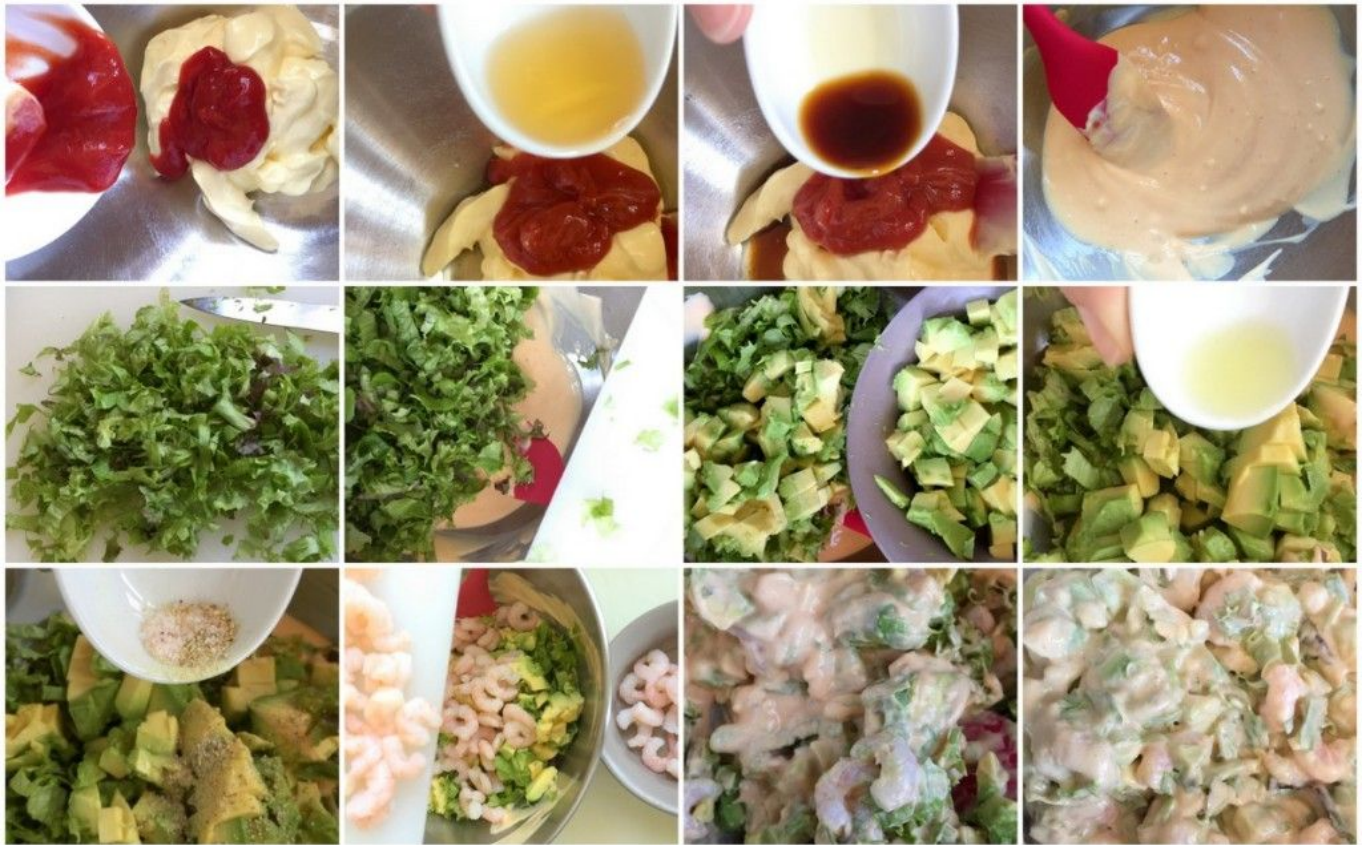
A melon baller (or spoon) and a sharp knife



Prep time: 20 minutes

Instructions

□ In a bowl mix the mayonnaise with the ketchup, rum and soy sauce. Vigorously mix until our ingredients are well mixed. Cut the lettuce in julienne strips and add to the mix. Also include the diced avocado, lime juice, salt and pepper, the diced shrimp (save 20 whole shrimp to decorate). Mix well and set aside while we empty the limes.



□ Cut the limes in half and with the tip of the knife carefully remove the pulp from the peel without breaking it. Empty the limes with a melon baller or spoon, rinse, dry and cut some of the base of the peel so it sits balanced.



□ Fill generously with our shrimp cocktail. Decorate each one with two shrimp,

sprinkle with the chopped fennel and a little bit of pink pepper and serve.



Suggestion:

Freeze the lime pulp to prepare a delicious, refreshing sorbet.