

POTTED SHRIMPS

Recipes kindly provided by Phil Ackley (our Culinary Consultant)

INGREDIENTS

150 G (5OZ) Cooked, peeled brown shrimps (available from any good fishmonger) 225 G (8OZ) BUTTER
Pinch of ground mace
Pinch of Cayenne pepper
Pinch of Nutmeg
Crumpets

METHOD

1 Melt half of the butter in a saucepan, then heat very gently without boiling, add the seasonings

2 Pour the shrimps into ramekin dishes or small pots (I use the ones that you get Crème Brule in from Supermarkets)

3 Gently heat the remaining butter in a saucepan until it melts; continue to heat gently without browning. Remove from the heat and allow to stand for a few minutes.

This allows the salt and sediment to settle; carefully pour a little of the clarified butter over the shrimps to cover, then leave to set. (pourng clarified butter over the shrimps seals the contents and excludes bacteria and water, which extends the shelf life)

Store in the fridge when the shrimps have cooled. Once the butter seal has been broken consume within 2-3 days

You can eat the straight from the dish or serve on warm crumpets or toast.