

MonkeyDish



Brazilian Shrimp Pizza

Brazilian cuisine has been tagged as one of the emerging ethnic influences on restaurant menus by the Culinary Visions Panel. Chefs on the panel developed this recipe to reflect the flavors of that country. A melange of vibrant ingredients, including tomatoes, onions, garlic, coconut milk and shrimp, gives this pizza a Brazilian accent. Restaurant customers appreciate trying more exotic flavors on familiar platforms, like pizza.

Ingredients:

Brazilian Sauce:

- 3 tbsp. olive oil
- 12 oz. onions, chopped
- 3/4 oz. garlic, finely chopped
- 12 oz. tomatoes, chopped
- 3/4 tsp. fine sea salt
- 1/4 tsp. white pepper
- 3 oz. coconut milk
- 3 large eggs

Pizza:

- 36 raw shrimp (21-25 ct.), shelled, deveined, halved lengthwise
 - 1 1/2 tbsp. olive oil
 - 3/4 tsp. fine sea salt
 - 3 lb. frozen puff pastry sheets, thawed
 - 24 oz. Brazilian Sauce
 - Chopped parsley for garnish
- Methods/Steps

1. Prepare Brazilian Sauce: Heat olive oil in saucepan over med. heat. Sauté onions and garlic in oil until softened, about 5 min. Add tomatoes, salt and white pepper; cook until softened, about 5 min. longer. Allow to cool.
2. Cook eggs in barely simmering water for 5 min; drain and chill to stop cooking. Shell eggs and chop coarsely; add to sauce. Set aside.
3. Prepare Pizzas: Roll puff pastry sheets into 15 in. squares. Cut two 7-in. rounds from each square. Fold over edges 1/2-in. to create a raised outside edge. Chill on parchment-lined baking sheets until ready to bake.
4. Combine halved shrimp with olive oil and salt. Marinate for 30 min. at room temperature or 1 to 2 hr. in walk-in.
5. Preheat oven to 400°F. For each pastry round, spread with 2 oz. Brazilian Sauce; top with 6 marinated shrimp halves. Bake until pastry is golden brown and crisp, about 20 min. Garnish each pizza with chopped parsley.

At a glance
<i>Region</i> South American
<i>Main Ingredient</i> Bread/Pastry, Seafood, Vegetables
<i>Menu Part</i> Entrée
<i>Serves</i> 12