



Recipes by Hubert Keller



Rock Shrimp Burger

Ingredients:

(Yields: 4 servings)

- ½ cup mayonnaise
- ¼ cup ketchup
- 1 tablespoon chives, finely chopped
- 1 clove garlic
- ½ inch fresh ginger, peeled
- 2 ½ tablespoons coconut milk
- 1 teaspoon salt
- ½ teaspoon black pepper
- 1 ½ pounds rock shrimp, peeled, deveined, tail off
- 1 tablespoon cilantro
- 3 tablespoons olive oil
- 4 onion buns, toasted
- 4 pieces frisee lettuce
- 1 heirloom tomato, sliced
- 1 avocado, peeled and sliced
- 1 tablespoon shredded coconut, lightly toasted
- ¼ cup onion sprouts
- 20 slices lotus root, deep fried

Directions:

In a small bowl mix mayonnaise, ketchup, and chives until combined. Set aside.

In a food processor with a chopping blade, finely chop the garlic and ginger. Add the coconut milk, salt, and pepper and pulse until a paste is formed.

Add the rock shrimp and cilantro to the food processor and pulse about 15 times, or just until the mixture comes together to form a ball.

Divide the shrimp mixture into 4 and shape the burger patties, about 1 inch thick. Place them on a baking sheet lined with plastic wrap and refrigerate for 20-30 minutes.

In a 12" nonstick skillet, heat 2 tablespoons of the olive oil over medium-high heat. When oil is hot, carefully place the burger patties into the pan, and sear for 3-4 minutes, or until golden brown.

Using a spatula, flip the patties over. Drizzle the remaining 1 tablespoon of olive oil over the tops of the patties and let cook 3-4 more minutes.

To plate the burger, begin by spreading 2 tablespoons of the mayonnaise mixture on the bottom half of the toasted onion bun. Place 1 piece of the frisee and 2-3 slices of tomato on top of the spread. Lay the burger patty on top of this, and finish with avocado slices, shredded coconut, and onion sprouts.

Serve the burger with the fried lotus root and extra mayonnaise sauce on the side.

Secrets of a Chef:

- Have a bowl of water ready when you shape the burger patties, and keep your hands wet. This will keep the burger mixture from sticking to your hands.
- Using a nonstick skillet when cooking burger patties helps them to keep their shape and not fall apart.
- Lotus root can be purchased in many specialty stores, such as Whole Foods, and is prepared by slicing thinly, and deep frying in hot oil for 1-2 minutes, or until golden brown on the edges.