



Recipe
suggestions

Potted shrimp

Ingredients

- > 225g unsalted butter
- > 450g peeled cooked shrimp
- > ¼ tsp ground pepper
- > ¼ tsp mace
- > ¼ tsp ground cloves
- > dill sprigs to garnish

Method

- > Melt the butter in a saucepan
- > Add the shrimps and heat very gently without boiling, then add the spices
- > Using a slotted spoon, transfer the shrimp to small pots, and pour a little of the hot butter into each pot
- > Allow the residue to settle, then pour the rest of the butter over
- > Chill until the butter is firm
- > Store in a fridge for no more than 48 hours

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