




Julie Zyromski

Shrimp Rolls burger style

Portions: 4 burgers

Preparation: 25 minutes

Cooking time: 5 minutes

 4



Ingredients

For the gremolata

1 bunch of flat-leaf parsley, stems removed

The zest of 2 lemons

2 garlic cloves, finely chopped

1/2 tsp (3 ml) of salt

Fresh pepper, to taste

For the sandwiches

2 tablespoons (30 ml) butter

4 brioche style burger buns

1 pound (450 g) small Northern shrimps, cooked, deveined, peeled and well drained

¼ cup (65 ml) mayonnaise

3 tablespoons (45 ml) gremolata

4 to 6 red radishes, thinly sliced

Iceberg lettuce, to taste

Steps

1. For the gremolata: finely chop the parsley. Add all other ingredients and mix well. Reserve.
 2. In a pan, grill the insides of the buns in the melted butter. Let cool down completely.
 3. In a bowl, mix the shrimps, mayonnaise and gremolata.
 4. Fill the buns with the shrimp mixture and serve with a generous serving of radishes and lettuce.
- Enjoy right away!