

Mini surimi skewers

For 6 people

■ 0,88lb of sticks of surimi, 1 mango, 3 green apples, 0,44lb of mini balls of mozzarella, 1 basil bouquet, 1 green lemon, 0,4 cup of coconut milk, 1 stick of lemon grass, 3 tablespoons of balsamic vinegar.

■ Wash mango, green apple and lemon. Cut lemon in very fine slices. Peel mango. Detail mango and apple (with the skin) in pieces. Cut the sticks of surimi in 3 pieces.

■ Assemble 12 skewers by alternating 1 section of surimi, 1 disc of green lemon folded up into 4, 1 green apple piece, 1 section of surimi, 1 mango piece and finish by a section of surimi.

■ Cut mini the balls of mozzarella into 2.

■ Assemble 12 skewers by alternating 1 section of surimi, 1 half ball of mozzarella surrounded of a basil leaves, 1 section of surimi, 1 half ball of mozzarella surrounded of a basil leaves and finish by 1 section of surimi.

■ Wash the lemon grass, chop it most finely possible and mix it with the coconut milk. To add the balsamic vinegar, salt and pepper.

■ Serve the skewers with the coconut sauce.

■ *For your cocktail*

