

## Marinated Grilled Shrimp with Miso Mayo

Serves 6 servings

### INGREDIENTS

**1 kg** shrimp  
**50 g** ginger  
**5 cloves** garlic  
**180 ml** coconut milk  
**60 g** chili paste  
**2 tbsp** lime juice  
**2 tbsp** brown sugar  
**1 tbsp** salt  
**2 tbsp** vegetable oil  
**150 g** mayonnaise  
**1 tbsp** miso paste  
**1 tbsp** soy sauce  
**3 sprigs** cilantro  
lime (for serving)





## **Marinated Grilled Shrimp with Miso Mayo**

### **METHOD**

1. Finely dice ginger and garlic and add to a big bowl. Add coconut milk, chili paste, lime juice, brown sugar, and salt. Then, whisk in oil. Add shrimp, mix well, and let sit for at least 15 min. or up to 4 hrs. For the miso mayo, in a small bowl mix miso paste, mayonnaise and soy sauce until smooth.
2. Remove shrimp from marinade. Add marinade to a small pot and bring to a boil. Reduce heat to 120°C using the frying sensor and let reduce. Mix from time to time while simmering until creamy. Sauce should be thick enough to cover the back of a spoon.
3. Grill shrimp on the Flex Teppan Yaki Plate brushed with vegetable oil on 180°C using the frying sensor for approximately 5-7 minutes on all sides. Serve with sauce, cilantro, lime wedges and miso mayo. Enjoy!