

CAFE THOMPSON RECIPE

CILANTRO-LIME MOLE SHRIMP WITH STREET CORN SALAD AND AVOCADO MOUSSE

Cilantro-lime mole shrimp paired with street corn salad is a vibrant fusion dish. It beautifully balances citrus and herbs with rich, earthy and sweet-spicy flavors. It bridges coastal Mexican seafood, the creamy crunch of elote (street corn) and the deep, complex flavors of traditional mole.

SERVES 6

INGREDIENTS

- 1 pound 3 ounces shrimp
- 3 tablespoons lime juice
- 1 1/4 teaspoons kosher salt
- 1 ounce fresh cilantro, chopped
- 1 corn on the cob, husk on
- 1 cup heirloom cherry tomatoes
- 1/3 ounce green scallion, bunch
- 1 avocado
- 1 1/4 ounces queso cotija
- 1/3 cup Hellman's Real Mayonnaise
- 1 tablespoon, 1/2 teaspoon Daisy sour cream
- 1/3 ounce granulated garlic
- 1/3 ounce chipotle in adobo sauce
- 1 1/4 teaspoon kosher salt
- 1/3 ounce paprika
- 1 fresh lime
- 3 tablespoons extra-virgin olive oil
- 1 avocado
- 1/3 ounce micro greens
- 2 1/3 ounces THJV Mole Sauce



DIRECTIONS

Blanch the shrimp for 20 seconds and then shock them in ice water. Mix the lime juice, a tablespoon of salt and cilantro. After the shrimp is drained, add the cilantro-salt-lime mixture and marinate the shrimp for 2 hours before serving.

For the corn salad, char the corn over open flames and carve off kernels when the corn can be handled. Slice the tomatoes in half if they are small, and in quarters if they are large. In a large bowl, mix the corn, tomatoes, sliced scallion, crumbled cotija, mayonnaise, sour cream, granulated garlic, minced chipotle and adobo sauce, salt, paprika and zest of a lime. Let rest until ready to serve.

For the avocado mousse, puree the avocados and lime juice. Once the ingredients are pureed, slowly drizzle in the olive oil until its incorporated. After the oil is emulsified, pour the mousse into squeeze bottles until ready to use.

For plating, make a base of corn salad, add shrimp and 2 oz of the mole sauce, and garnish with avocado mousse and micro greens.

Side dishes

Mole Sauce

Hatch Green Chile Rice

