



Jumbo Shrimp with Savory Passion Fruit Sauce

2 servings; 3/4 cup sauce

From the award winning book *Passion for Coffee*

This dish, with its delicate, slightly spoon-coating, golden caramel-colored sauce is great for a quick company dinner or a romantic evening. I have served this recipe with a combination of seafood and it works out beautifully. You can try it with lobster tails and scallops for a fantastic presentation.

- 1 pound (about 10) jumbo shrimp, peeled and deveined
- 2 tablespoon olive oil
- 1/2 teaspoon Old Bay seasoning
- 1/2 teaspoon salt
- 1/4 teaspoon freshly ground black pepper !Savory Passion Fruit Sauce
- 9 tablespoons passion fruit pulp (see Tip, page 000)
- 9 tablespoons fish stock
- 3 tablespoons light brown sugar
- 1 1/2 teaspoon cornstarch
- 1 1/2 teaspoons coffee
- 1/2 teaspoon salt
- 1/4 teaspoon freshly ground black pepper
- 1 tablespoon cold butter cut in small cubes !2 tablespoons warm Carmel Coffee Sauce (page 000)

1. Combine the shrimp with 1 tablespoon of oil, seasoning, salt, and pepper in a plastic zipper bag. Refrigerate for 10 minutes or until ready to use.
2. Prepare the savory passion fruit sauce: Combine the passion fruit pulp, stock, sugar, cornstarch, coffee, salt and pepper in a blender until smooth, about 15 seconds.
3. In a hot skillet or a sauté pan over medium-high heat place 1 tablespoon of oil and add the shrimp separated from each other and cook for 2 to 3 minutes per side.
4. Meanwhile, pour the passion fruit sauce into a nonreactive heavy saucepan and bring to a boil over high heat. Cook for 3 minutes. (The sauce will thicken slightly.) Remove from the heat and add the butter, mix to melt and be absorbed.
5. Divide the sauce between two serving plates; arrange the shrimp over the sauce and drizzle a bit of caramel sauce over the shrimp.

Langostinos con salsa de Café y Maracuyá

2 porciones

Del libro premiado... *Pasión por el Café*.

- 1 libra langostinos U'10 sin vena
- 2 cucharadas aceite de oliva
- 1/2 cucharadita sazón Old Bay seasoning
- 1/2 cucharadita sal
- 1/4 cucharadita pimienta !Salsa Maracuyá y Café
- 9 cucharadas pulpa pura de maracuyá sin agua ni azúcar
- 9 cucharadas caldo de cáscara de camarón o pescado
- 3 cucharadas azúcar morena
- 1 1/2 cucharadita maicena
- 1 1/2 cucharaditas café
- 1/2 cucharadita sal
- 1/4 cucharadita pimienta
- 1 cucharada mantequilla cortada en cubos !2 cucharadas salsa de caramelo de café

1. Mezcle 1 cucharada de aceite, sazón, sal y pimienta con los langostinos y refrigere hasta que los vaya a cocinar.
2. Prepare la salsa: Combine todos los ingredientes de la salsa y licúe 10 segundos.
3. Coloque la otra cucharada de aceite en una sartén a fuego medio y cocine los langostinos 2 a 3 minutos por cada lado.
4. Mientras tanto vierta la salsa en una olla y cocine a fuego alto durante 3 minutos. Agregue la mantequilla y mezcle con un alambre hasta que esta haya sido absorpta por toda la mezcla. Sirva con los langostinos.