



Grilled shrimp

with dill dressing

To make the dill dressing ...

Swirl the curd cheese, 1 teaspoon of honey, pepper to taste, and the chopped dill together into a smooth cream. Soak the gelatin sheets in cold water. Heat it up to lukewarm until the gelatin has melted into a liquid. Gently stir the liquid into the curd cheese mixture. Whip the cream until stiff and fold it into the curd cheese mixture. Place this mixture into molding cups and refrigerate for at least an hour.

Grilling the shrimp ...

Season the shrimp (which must be peeled and deveined) with rosemary, thyme, and garlic and sear in olive oil.

To make the cucumber salad ...

Blend 1 teaspoon of honey, 1 teaspoon of dill and the chili powder into a marinade. Cut or grate the cucumber into thin slices and place the slices in the marinade.

As a garnish, place lettuce leaves or sprouts that are in season on the plate. Plate the shrimp, marinated cucumber slices, and dill dressing.



Ingredients to serve 4

- 250 g curd cheese
- 2 TSP honey
- Freshly ground pepper
- 1 handful of dill, finely chopped
- 2 sheets of gelatin
- 50 g heavy whipping cream
- 8 colossal shrimp
- 1 sprig of rosemary
- 1 sprig of thyme
- 1 garlic clove
- Olive oil for pan searing
- 1 cucumber
- 1 pinch of chili powder
- Lettuce leaves for garnishing