

Shrimp Croûtes

I've combined a recipe from Julia Childs for cheese fondue on toasted bread with a shrimp fra diavolo recipe from America's Test Kitchen and a prepared filo dough cup.



Ingredients

- 2 oz. (1/4 cup shredded) Swiss cheese
- 1/4 lb. fresh shrimp with shells
- 1 Tbsp. vegetable oil
- 1 1/3 cup dry white wine (divided)
- 2 shallots
- 4 Tbsp. unsalted butter (divided)
- 2 1/2 Tbsp. flour
- 1/2 tsp. dried oregano
- 1 egg
- 1/4 cup cream
- 1 package of Pepperidge Farms puff pastry cups
- Sprigs of parsley for garnish

Equipment

- Skillet
- 2, 2-quart sauce pans

Shrimp Croûtes:

☑	Description	Time (min)	
	Preheat oven to 400 degrees		
	Peel shrimp. Reserve shells. Cut shrimp into 1/2" pieces	5	20
	Shred cheese	1	
	Heat 1 Tbsp. vegetable oil in a skillet until shimmering	1	
	Sauté shrimp shells until spotty brown	3	
	Remove skillet from heat. Add 1 cup wine.	1	
	Return pan to heat. Simmer	2	
	Strain and reserve liquid stock. Discard shells	2	
	Mince shallots	2	
	Melt 2 Tbsp. butter in 2-quart sauce pan.	1	
	Sauté shallots	1	
	Add 1/3 cup white wine and reserved stock from shells	1	
	Separate pastry cups and bake on ungreased cookie sheet		
	Add 1/2 tsp. dried oregano	1	
	In a 2-quart sauce pan, melt 2 Tbsp. butter	1	
	Whisk in 2 1/2 Tbsp. flour.	1	
	Cook and stir constantly over medium heat. Do not brown.	2	
	Add 1/4 tsp. ground pepper	1	
	Add stock. Bring to a simmer	2	
	In a large bowl, combine yolk from one egg with 1/4 cup cream	1	
	Remove pan from heat. Whisk hot stock into egg slowly.	1	
	Return mixture to the pan. Add shrimp and bring to a simmer. Cook until shrimp turn pink.	1	
	Fold in cheese to melt. Remove from heat.	5	
	Remove center of pastry cups leaving bottom layer. Fill with fondue / shrimp mixture	3	
	Garnish with parsley	1	
	Total	44	