

**JR's Shrimp with Basil**  
**Adapted from Patricia Wells**  
**At Home In Provence**  
**Original recipe by Joel Robuchon**  
Submitted by Sandra Lim

**Ingredients:**

- 1 large bunch of fresh basil, leaves only, washed and dried.
- 1 tablespoon coarse sea salt
- ½ cup extra-virgin olive oil
- 2 spring onions, peeled and finely chopped (I used Maui onions)
- 12 large shrimp, peeled and deveined
- Fine sea salt and freshly ground white pepper to taste
- 4 sheets phyllo dough, cut into twelve 6-squares
- 12 toothpicks
- 2 quarts vegetable oil (peanut or safflower) for deep frying

**Directions:**

1. Set aside about 12 leaves of basil to wrap the shrimp in. Set aside at least 12 more to deep fry for decorations. In a large saucepan, bring 1 quart of water to a rolling boil over high heat. Add the coarse sea salt and the remaining leaves of basil. Blanch for 2 minutes. Transfer to a fine-mesh sieve and refresh under cold running water to stop further cooking and maintain the rich green color. Drain again. Put in food processor or blender and save until after the next step.
2. In a medium-size skillet, combine the olive oil and onions, and cook gently over low heat just until softened, 3 to 4 minutes. Add the onion to the basil and puree. This can be done in advance.
3. At serving time, warm the basil puree in the microwave until warm but not hot.
4. Season the shrimp with salt and pepper. Place a shrimp diagonal to the corner of each double square of phyllo. Place a basil leaf on top of the shrimp and roll tightly in the phyllo like a Chinese Spring Roll. Secure by piercing the shrimp in the center of the roll with a toothpick. Repeat for the remaining shrimp. The shrimp should not be rolled in advance.
5. Place the oil in a heavy 3 quart saucepan, or use a deep-fat fryer. (I used my electric wok and the settings on it eliminated the need for a thermometer.) The oil should be at least 2 inches deep. Place a deep-fry thermometer and a wire skimmer in the oil and heat to 320 degrees. Add the reserved basil leaves and fry until crisp, 1 to minutes. Remove and transfer to paper towels to drain. Season each side of the each leaf with fine sea salt and set aside.
6. Bring the oil to 375 degrees. Fry the shrimp in batches, 3 to 4 at a time, until the pastry is crisp and lightly browned, about 1 minute, Remove and transfer to paper towels to drain.
7. To serve as appetizer, place the shrimp and basil leaves on a large warmed platter. Place the warmed basil puree in a small bowl for dipping. To serve as a first course' place a shrimp on a small, warm plate with a bit of warmed basil puree around it and add a few fried basil leaves for decoration. Serve additional sauce on the side.