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### **shrimp toast**

Shrimp toast—which you can find on the menu at many Chinese restaurants—is basically ground-up shrimp on bread that’s been deep-fried in oil. I make ours at Duck Duck Goat a bit fancier, mixing a shrimp mousse with some soy sauce, a little chile and cream, and some egg white to fluff it up. Then I schmear it on a piece of white bread, pan-fry the toast in butter until the mousse puffs up a bit, then flip it. After that comes a drizzle of fish sauce aioli and some chopped red bell pepper and pickled veggies. If you’re feeling crazy, make two pieces of shrimp toast, throw some mayo and tomato in the middle, and have a kick-ass shrimp sandwich. Serves 4

#### **shrimp**

- 1 pound jumbo shrimp (21–25 count), peeled and deveined
- 2 large egg whites
- 2 tablespoons sambal oelek
- 1½ tablespoons Shaoxing rice wine or dry sherry
- 1½ tablespoons soy sauce
- 1½ tablespoons fish sauce
- 1½ tablespoons heavy cream
- 1 tablespoon chopped preserved lemon zest, homemade (see page 198/not included) or store-bought
- 1 teaspoon toasted sesame oil
- ½ teaspoon sugar
- Kosher salt
- 2 teaspoons canola oil

#### **aioli**

- 1 cup good-quality mayonnaise
- 1½ teaspoons fish sauce
- 1 teaspoon sambal oelek
- ½ teaspoon toasted sesame oil
- 8 slices good-quality white bread
- 8 tablespoons (1 stick) unsalted butter
- 3 tablespoons roughly chopped fresh cilantro
- 3 tablespoons roughly chopped scallion greens

Make the shrimp mousse: Slice a third of the shrimp into ¼-inch-thick pieces and set aside on ice or return to the fridge.



In a food processor, combine the remaining shrimp, the egg whites, sambal oelek, rice wine, soy sauce, fish sauce, cream, lemon zest, sesame oil, sugar, and ½ teaspoon salt. Process until smooth. Transfer to a bowl and fold in the reserved sliced shrimp.

Heat the canola oil in a small sauté pan over medium-high heat. Add a small dollop of the mousse and cook through, about 2 minutes. Taste and add more salt to the entire batch, if necessary.

Make the aioli: In a small bowl, whisk together the mayonnaise, fish sauce, sambal oelek, and sesame oil.

Spread the shrimp mousse on each slice of bread in a ½-inch thick layer.

Heat a large griddle or nonstick sauté pan over medium-high heat and add about a third of the butter. When the butter melts and starts to sizzle, put 2 or 3 pieces of the bread, mousse side down, in the pan. Cook until the mousse puffs, 5 to 6 minutes, before flipping and browning the toast side to a golden color, 3 to 4 minutes. Once fully cooked, the shrimp mousse will be firm and reddish in color. Repeat until each piece of toast is cooked.

Slice each toast into 3 strips. Drizzle with the aioli and garnish with the cilantro and scallions. Serve hot.

