

## Cold-Smoked Rock Shrimp

Nick Leahy is the executive chef and owner of AIX and Tin Tin, which celebrates the ingredients and the bright, simple flavors that define Provençal cuisine. Nick sets the tone for his guests with the Provençal expression 'à ce moment' or 'in this moment' – a reflection on savoring the moments that connect us to a time, place and people through the simple pleasure of eating and drinking. Born in Bermuda and raised in London and Atlanta, Nick spent summers at his family home in Aix-en-Provence where he formed some of his most lasting culinary memories. In France, Nick learned to celebrate ingredients and allow them to shine.

Prior to opening AIX and Tin Tin, Nick served as the executive chef for acclaimed farm-to-table restaurant Daylesford Organic in London. After spending time working for Fifth Group and Concentrics in Atlanta, Nick founded Saltyard where he served globally inspired, ingredient driven small plates for five years. He currently serves on the board of the Atlanta chapter of Meals on Wheels and works with a number of local non-profits, including Slow Food, The Giving Kitchen and Atlanta Pet Rescue.

### **Ingredients**

2 lb. rock shrimp  
2 qt. ice  
½ cup rock salt  
3 sprigs of parsley  
3 sprigs of tarragon  
2 radishes, sliced

### **Ingredients for Blood Orange Gastrique**

Juice/zest of 6 blood oranges  
1 cup cider vinegar  
½ cup sugar  
1 garlic clove, minced  
½ tsp Aleppo pepper, or chili of your choice

### **Method**

Set the EGG for direct cooking without the convEGGtor at 250°F/121°C, using a small amount of charcoal.

Prep the shrimp by placing them on top of a perforated pan or in aluminum foil with a few holes poked through. Place this pan over an ice/rock salt mixture inside a non-perforated pan.

Place ½ of the herbs on the charcoal and ½ on the cooking grid, then add the pan with the shrimp to the EGG and cold-smoke for 20 minutes; the shrimp will not be fully cooked.

Mix all the gastrique ingredients together and cook until slightly syrupy. Cool, pour over the shrimp, and let marinate for one hour before serving.

To serve, place some gastrique in the bottom of a bowl, top with shrimp, add some raw radishes and herbs to the top and enjoy!