

Shrimp with Crème Fraîche and Tomatoes

4 ripe tomatoes	1 tablespoon lemon juice
5 tablespoons unsalted butter	8 ounces crème fraîche
1 pound shrimp	Pinch cayenne
2 shallots minced	Sea salt and pepper to taste
¼ teaspoon sugar	½ cup snipped chives
½ cup white wine	½ cup slivered basil
¾ cup white rice	

To Peel, Seed, and Juice the Tomatoes

Plunge the tomatoes into boiling water for 10 to 15 seconds. Core the tomatoes. Peel off the skin. Cut the tomatoes in half, and gently squeeze out the seeds and juice. Chop the tomato pulp, and set aside.

To Sauté the Shrimp

Melt 3 tablespoons of the butter in a large skillet over high heat. Add the shrimp, stirring for about 1 minute, just until they begin to color. Remove the shrimp to a plate.

To cook the Rice

Boil the rice in a large pot of salted water for 12 minutes. Drain the rice, and return it to the kettle, fluffing it with 2 tablespoons of butter and salt and pepper to taste. Cover and keep warm.

To Prepare the Sauce

In the same skillet in which the shrimp were sautéed, lower the heat and add the minced shallots and the sugar. Stir and cook gently, just until softened.

Turn the heat back up to high. Add the wine and the lemon juice, and boil until the liquid has evaporated. Reduce the heat to low. Return the shrimp to the skillet, along with any accumulated juices. Add the sea salt, the black pepper, and the pinch of cayenne. Cover the mixture with a buttered round of wax paper, then place a cover over the skillet. Sweat the mixture for 2 minutes over very low heat.

Stir in the crème fraîche, bring the mixture to a boil, and simmer for 1 minute. With a slotted spoon, remove the shrimp to a plate. Raise the heat and boil the sauce until slightly thickened. Turn off the heat and swirl in one half of the snipped chives and basil leaves.

To Serve the Dish

Add the remaining half of the snipped chives and basil to the chopped tomatoes. Season with salt and pepper to taste. Cover the serving bowls with a layer of the tomatoes. Place 2 large scoops of rice on either side of the bowl. Spoon the shrimp over the tomatoes. Place 2 more scoops of tomatoes at opposite sides of the bowl from the rice. Pour the sauce over the shrimp and rice, and decorate with basil leaves. Serves 3 or 4.