

Mango Shrimp

Serves: 4

- 2 tsps green peppercorn or black peppercorn
- 10 oz shrimp
- 3 tbs oil
- 2 tbs lemon juice
- 1 small mango
- salt, sugar to taste
- ¼ cup sliced almonds

Crush peppercorns, combine shrimp, peppercorns, oil and lemon juice. Peel mango, cut fruit from pit, and dice finely. Add diced mango to shrimp and season mixture to taste with salt and sugar. Place a little shrimp-mango mixture and cover with **Raclette Cheese** in the raclette dishes and cook for about 8 minutes, adding sliced almonds toward the end. Optional: grill the shrimp on the grill top before placing in raclette dishes. Enjoy!