

PRAWN CARPACCIO WITH CHILLI MAYONNAISE AND CRISPY PRAWNS



USED BRESC PRODUCTS



Coriander puree 450g



Lemongrass puree 450g



Red chilli puree 450g

INGREDIENTS

10

- 40 prawns (20/30)
- 3 avocado (ripe)
- 5 large potatoes
- crème fraîche
- 5 limes
- 3 lemon
- 3 dl olive oil
- 25 g Bresc Red chilli puree
- 12 g Bresc Lemongrass puree
- 12 g Bresc Coriander puree
- salt and freshly-ground pepper
- young lettuce leaves
- 500 g neutral-tasting mayonnaise
- chilli sauce

PREPARATION METHOD

For the dressing, mix the oil with the peel of half the lemon and half the lime and stir in the juice of both.

Add half the lemongrass puree and coriander puree. Allow the flavours to develop.

For the chilli mayonnaise, mix the chilli sauce, to taste, into the mayonnaise. Season with salt and pepper.

Remove the stone and peel from the avocado. Puree to a smooth consistency with a little crème fraîche and chilli sauce.

Season with salt and pepper and a dash of Tabasco if necessary.

Peel the prawns and remove the intestinal tract. Next, chop up 12 prawns, portion them (3 chopped prawns per person) and flatten them between strong plastic foil. Shape circles with the flattened prawn, with the help of a pestle and cutter, between the strong foil and chill them.

Peel the potatoes and put them through a spaghetti machine.

Spread some of the lime oil on a plate and arrange the prawn carpaccio on top. Then spread a little more on top. Season with some salt flakes and pepper.

Roll the 4 prawns tightly in the potato strings and deep-fry them at 170 degrees. Drain off the oil and salt them.

Finish off cooking the prawns under the grill or in the oven.

Garnish with the avocado cream, young lettuce leaves, chilli mayonnaise, crispy prawns and serve the remaining dressing.