

SAGANAKI PRAWNS



USED BRESC PRODUCTS



Black Kalamata olives
tapenade 1000g

INGREDIENTS

4 

- 700 g prawns (cut in half lengthways)
- 100 g Bresc black Kalamata olive tapenade
- 100 g feta cheese
- 50 g dill
- 6 roma tomatoes, finely diced
- 4 slices sourdough bread
- 1 onion
- salt and pepper
- olive oil

PREPARATION METHOD

Spread olive oil on the bread and toast it in the oven for 5 minutes at 180°C. Slice the onion finely and fry it gently in oil for 5 minutes. Add the tomatoes, salt and pepper and cook for 3 to 5 minutes. Heat the olive oil and cook the prawns in it briefly until they are done. Add the dill, tapenade and half the feta cheese. Season with salt and pepper. Serve the shrimps in a bowl and drizzle the sauce over them. Finish it off with the remaining feta cheese and serve the bread with it.