

PIL PIL PRAWNS



INGREDIENTS

10 

- 3 dl olive oil
- 25 g Bresc WOKchilli
- 50 g Bresc Garlic chopped
- 8 g smoked paprika powder
- 25 prawns
- sea salt flakes
- flat-leaved parsley
- 3 lemon, in segments
- Bresc Alioli clásico

USED BRESC PRODUCTS



Alioli 325g



Alioli Clásico 1000g



Garlic chopped 1000g



Garlic chopped 450g



Green & red chilli WOK
450g

PREPARATION METHOD

Chop the parsley finely.
Shell the prawns and dab them dry.
Heat plenty of oil in a frying pan. Add the garlic, chilli and smoked paprika powder.
Fry and then add the prawns. Fry them for 3 minutes.
Garnish with the chopped parsley and segments of lemon.
Serve with alioli.