

PRAWN FRITTERS WITH A SWEET-AND-SOUR SAUCE



USED BRESC PRODUCTS



Coriander puree 450g



Garlic chopped 1000g



Garlic chopped 450g



Ginger puree 450g



Lemongrass puree 450g



Strattu di pomodoro 450g

INGREDIENTS

24
stuks



For the fritters

- 24 prawns, shelled and intestinal tracts removed
- 1 packet fritter batter
- 4 g Bresc Lemongrass puree
- 4 g Bresc Ginger puree
- 4 g Bresc Coriander puree
- lettuce
- spring onion
- coriander leaves
- mint leaves
- lime in segments

For the sauce

- 10 g Bresc Strattu
- 2 dl well-flavoured chicken stock
- 1 dessertspoon rice vinegar
- 1 dessertspoon sugar
- 1 dessertspoon chilli sauce
- 1 teaspoon potato starch
- 1 dessertspoon Bresc Garlic chopped
- 1 dessertspoon Bresc Lemongrass Puree
- 1 dessertspoon Bresc Ginger Puree
- 1 lemon, grated peel and juice

PREPARATION METHOD

Slice the spring onion into rings and cut the lime into segments. For the sauce, mix all the ingredients except the starch, with a stick mixer and boil them. Thicken with the starch and store in the fridge. Defrost the prawns and dab them dry. Marinate the prawns in the lemongrass, the ginger and the coriander. Preheat the deep-fryer to 180 degrees. Mix the batter powder with the water and the oil according to the instructions on the packet. Dip the prawns in the batter and deep-fry them for 5 minutes at 180 degrees until they are golden-brown. Dab them dry with kitchen paper, season them with a little salt and serve immediately with some salad and the dip. Garnish with some mint and coriander leaves, spring onion rings and lime segments.