

HOT SHRIMP FRIES



INGREDIENTS



- 600 g chips
- 350 g prawns, breadcrumbed
- 120 g Bresc peperoncini marinati
- 100 g cheese sauce
- 100 g Sriracha mayonnaise
- 100 g Bresc chunky salsa tomato
- 20 g spring onion, finely sliced
- 10 g Bresc garlic puree

PREPARATION METHOD

Deep-fry the chips. Then deep-fry the prawns for 2 to 3 minutes. Garnish the chips with half of the cheese sauce and the Sriracha mayonnaise. Arrange the prawns on top. Garnish with the chunky tomato salsa. Finish off with the other half of the cheese sauce and mayonnaise. Garnish with peperoncini and finely cut spring onion.

USED BRESC PRODUCTS



Chunky salsa tomato
1000g



Garlic puree 1000g



Peperoncini marinati
1000g