

PRAWN-CHILLI CRACKERS



USED BRESC PRODUCTS



Red chilli puree 450g



Thai red curry 450g

INGREDIENTS

600
g



- 250 g tapioca flour
- 250 g shelled, boiled pink shrimps
- 3 cloves finely ground garlic
- 25 g Bresc Red chilli puree
- 50 g Bresc Thai red curry
- 10 ml water
- salt to taste
- banana leaf or aluminium foil

PREPARATION METHOD

Finely mince the shrimps in a kitchen machine. Next, mix all the ingredients and shape a long roll with the mixture.

Wrap it in the banana leaf or in plastic foil (vacuum-packed if necessary) and steam in a rice steamer for about 2 hours.

Leave the roll to cool. Cut the dough into thin slices and dry them in the oven (70°C).

Oven-drying will take between 10 and 12 hours. Once they are dried, the crackers are ready to be deep-fried.