

THE CLASSIC SHRIMP COCKTAIL



USED BRESC PRODUCTS



Pomodori marinati 1000g



Strattu di pomodoro 450g

INGREDIENTS

4

- For the salad
- 400 g large raw prawns
- 2 lemons
- 40 g Bresc Pomodori marinati
- ¼ head lettuce
- For the cocktail sauce
- 1 egg yolk
- 2 dl oil
- 20 g white wine vinegar
- 4 g mustard
- 20 g ketchup
- 10 g Bresc Strattu di pomodoro
- 10 g cognac
- Tabasco to taste
- the juice of ½ lemon
- salt and pepper
- dill to garnish

PREPARATION METHOD

Bring a pan of salted water to the boil.

Cut the lemon into segments.

Cook the prawns for one minute, then turn off the heat.

Mix the egg yolk into the mustard and vinegar with a whisk and thicken it gradually, stirring all the time, with the oil to make a mayonnaise. Now, stir in the ketchup, strattu di pomodoro, cognac, Tabasco and lemon juice and season with salt and pepper.

Shell the briefly boiled prawns and assemble the dish. Garnish with the segments of lemon and a little dill to taste and serve with the cocktail sauce.