

TOMATO CARPACCIO AND GREY (DUTCH) SHRIMPS



USED BRESC PRODUCTS



Alioli Limón 1000g



Strattu di pomodoro 450g

INGREDIENTS

10 

- 400 g grey (Dutch) shrimps
- 75 g Bresc Alioli limón
- 50 g basil oil
- 50 g white wine vinegar
- 25 g Bresc Strattu di pomodoro
- 10 Kumato tomatoes
- 5 balls Burrata
- basil cress
- salt and pepper

PREPARATION METHOD

Mix the vinegar and oil and season with salt and pepper. Slice the tomatoes and marinate them in the oil-vinegar mixture. Mix the Alioli limón with the Strattu di pomodoro. Arrange the tomatoes over the plate and distribute the burrata on top. Arrange the shrimps on top. Garnish with a swirl of Alioli limón. Sprinkle with a little marinade from the tomatoes and garnish with the basil cress.