

GAMBERI FRITTI PICCANTE



INGREDIENTS

4 

- 500 g prawns, shelled and intestines removed
- 200 g flour
- 100 g Bresc alioli limón
- 40 g Bresc Andalusian garlic puree
- 40 g Bresc red chilli puree
- 10 g baking powder
- 2 dl beer
- 2 eggs
- 2 lemons
- 1 head romaine lettuce, washed

USED BRESC PRODUCTS



Alioli Limón 1000g



Red chilli puree 450g



Spanish garlic Ajo de Andalucía 450g

PREPARATION METHOD

Make a batter using the flour, beer, eggs and baking powder. Marinate the prawns in the red chilli puree and Andalusian garlic puree. Chop the lettuce. Preheat the deep-fryer. Spoon the prawns through the batter. Remove them with a strainer and deep-fry them immediately. Deep-fry them in three to four portions so that the fat does not lose too much heat. Serve immediately met the halved lemons and alioli on the lettuce.