

PIL PIL PRAWNS



USED BRESC PRODUCTS



Bresc Garlic chopped 1000g



Bresc Garlic chopped 450g



Bresc Green & red chilli WOK 450g

INGREDIENTS



- 3 dl olive oil
- 25 g Bresc WOKchilli
- 50 g Bresc Garlic chopped
- 8 g smoked paprika powder
- 25 prawns
- sea salt flakes
- flat-leaved parsley
- 3 lemon, in segments
- Bresc Alioli clásico

PREPARATION METHOD

Chop the parsley finely.

Shell the prawns and dab them dry.

Heat plenty of oil in a frying pan. Add the garlic, chilli and smoked paprika powder.

Fry and then add the prawns. Fry them for 3 minutes.

Garnish with the chopped parsley and segments of lemon.

Serve with alioli.