Pil pil prawns

Ingredients

10

- 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.

Used bresc products

Bresc Garlic chopped 1000g

Bresc Garlic chopped 450g

Bresc Green & red chilli WOK 450g