Prawns in garden herbs sauce



Used bresc products



Bresc Basil puree 450g



Bresc Garlic puree 1000g

Ingredients

10

- For the prawns
- 12 to 18 prawns (per person)
- 3 spring onion
- basil to garnish
- For garden herbs sauce (6.25 dl)
- 3 onion, chopped
- oil for gentle frying
- 25 g Bresc Garlic puree
- 25 g chives, chopped
- 25 g Bresc Basil puree
- 25 g parsley
- 3 dl white wine
- 8 dl manufacturing cream
- salt and pepper to taste

Preparation method

Gently fry the onion and garlic in olive oil, then add the wine and cream. Reduce to the required thickness and finish the sauce with the chives, parsley and basil puree. Season with pepper and salt, if needed.
Slice the spring onions into rings and tear the basil. Season the prawns with salt and pepper and fry them on a high heat until cooked through.
Arrange the sauce on the plate and place the fried prawns in it. Garnish with the spring onion and basil leaves.

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