

SEAFOOD COOKED IN THE OVEN



INGREDIENTS

4 

- 4 large prawns, with heads
- 8 langoustines
- 1 k vongole veraci
- 1 k mussels
- 200 g Bresc Pomodori marinati
- 30 g Bresc Aio e limone
- 3 dl white wine
- ½ bunch flat-leaved parsley
- 30 g Bresc Garlic slices
- 2 chillis
- 4 sprigs thyme
- 1 lemon

USED BRESC PRODUCTS



Bresc Garlic slices 450g



Bresc Parrillada Aio e Limone 450g



Bresc Pomodori marinati
1000g

PREPARATION METHOD

Preheat the oven to 200°C. Cut the tails off the prawns and langoustines and remove the intestinal tracts. Chop the chilli and the thyme leaves and cut the parsley finely. Put the shellfish in an oven dish and stir the pomodori marinati, aio e limone, chilli pepper, thyme and garlic slices into it. Place the prawns and langoustines on top. Pour the wine over it and add half the parsley. Put the seafood in the oven for 20 minutes, spooning the liquid over everything regularly. Squeeze a lemon over it when serving and sprinkle the remaining parsley over it. Serve the seafood with bread or pasta.