

PIL PIL PRAWNS WITH PAN CON TOMATE



USED BRESC PRODUCTS



Garlic chopped 1000g



Garlic chopped 450g



Green & red chilli WOK
450g



Pomodori marinati 1000g



Spanish garlic Ajo de
Andalucia 450g

INGREDIENTS

4

- For the pan con tomate
- Bresc Alioli clásico
- 4 slices firm bread
- 20 g Bresc Andalusian garlic chopped
- 2 overripe tomatoes
- 20 g Bresc Pomodori marinati
- olive oil
- salt flakes and pepper
- For the prawns
- 1 dl olive oil
- 10 g Bresc WOKchilli
- 20 g Bresc Garlic chopped
- 10 prawns
- pinch smoked paprika powder
- flat-leaved parsley, chopped
- 2 segments lemon

PREPARATION METHOD

Heat the grill.

Finely chop the tomatoes and mix them with the pomodori marinati. Spread the garlic and olive oil on the slices of bread and grill them briefly. Take the grilled slices of bread and spread the tomato mixture on them, season with pepper, salt and grill briefly again.

Shell and clean the prawns, then dab them dry with kitchen paper. Heat a large amount of olive oil in an earthenware dish, black casserole or a frying pan on a medium heat. Put the garlic, WOKchilli and pimentón in the pan and fry gently to allow the oil to absorb the flavours. Add the prawns to it and fry them with the other ingredients for about 3 minutes. Sprinkle the parsley over it and arrange the segments of lemon on it. Serve the prawns immediately with the pan con tomate.