

PRAWN TEMPURA WITH TOMATO-GINGER CHUTNEY



USED BRESC PRODUCTS



Ginger & lime WOK 450g



Madras 450g

INGREDIENTS

4

- For the tomato-ginger chutney
- 1.5 k tomatoes
- 0.5 k shallots, chopped
- 80 g Bresc WOKginger
- 1 dl white wine
- 0.5 dl white wine vinegar
- 0.2 l water
- 300 g sugar
- 100 g butter
- 1 lime
- salt and pepper
- Other ingredients
- 12 prawns
- 100 g tempura flour
- iced sparkling mineral water
- 10 g Bresc Madras
- 1 avocado
- beetroot salad
- 1 lime
- cress

PREPARATION METHOD

Remove the skins from the tomatoes and cut out the seeds. Braise the shallots and the ginger until completely tender and then add the tomato and continue to braise. Add the sugar, then add the wine, vinegar and sufficient water to cover. Braise everything for 2 hours until soft, adding water if necessary. Puree everything and add grated lime peel and lime juice, salt and pepper to taste. Dice the avocado and marinate it in some of the grated lime peel and lime juice, salt and pepper. Score the prawns lightly on the thicker side. Make tempura batter with the sparkling mineral water and Madras. Dip the prawns into the batter and deep-fry them until golden-brown. Assemble the dish using the avocado, chutney and salad.