

## FRIED PRAWNS WITH TIKKA MASALA AND LIME



### INGREDIENTS

10 

For the duxelles of forest mushrooms

- 500 g forest mushrooms
- 3 shallot, chopped
- 25 g Bresc Roasted garlic puree
- salt and pepper to taste

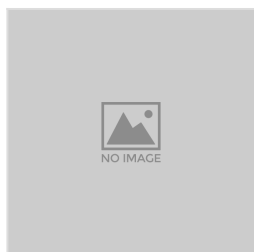
For the tikka masala sauce

- 50 g Bresc Tikka masala
- 50 g Bresc WOKginger
- 5 dl water
- 5 dl manufacturing cream
- butter

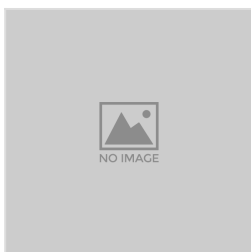
For the prawns

- 10 large shelled prawns
- 25 g Bresc Thai green curry
- Other ingredients
- pieces of candied lime zest
- 3 red sweet pepper

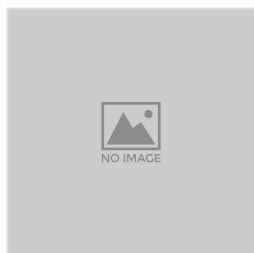
### USED BRESC PRODUCTS



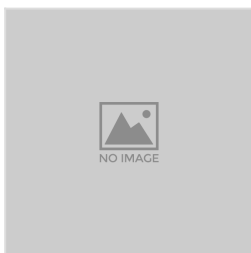
Bresc Ginger & lime WOK  
450g



Bresc Roasted garlic  
puree 325g



Bresc Thai green curry  
450g



Bresc Tikka masala 450g

### PREPARATION METHOD

Clean the mushrooms, chop them finely and braise them with the shallot and roasted garlic until the moisture has evaporated. Season thoroughly with freshly ground salt and pepper. Bring the water, manufacturing cream, WOKginger and tikka masala to the boil and reduce to the required flavour. Thicken with butter for serving.

Marinate the prawns in the green curry for 30 minutes, then fry them on a high heat until just tender.

Clean the sweet pepper, remove the skin, caramelize it in the oven and cut out circles with a cutter.

Arrange the duxelles in a bowl, place a prawn on top and pour the tikka masala sauce around it. Garnish with the sweet pepper and pieces of lime zest.