

GAMBERI FRITTI PICCANTE



INGREDIENTS

10



- 1250 g prawns, shelled and intestines removed
- 500 g flour
- 250 g Bresc alioli limón
- 100 g Bresc Andalusian garlic puree
- 100 g Bresc red chilli puree
- 25 g baking powder
- 5 dl beer
- 5 eggs
- 5 lemons
- 3 head romaine lettuce, washed

USED BRESC PRODUCTS



Bresc Alioli Limón 1000g



Bresc Red chilli puree
450g



Bresc Spanish garlic Ajo
de Andalucía 450g

PREPARATION METHOD

Make a batter using the flour, beer, eggs and baking powder. Marinate the prawns in the red chilli puree and Andalusian garlic puree. Chop the lettuce. Preheat the deep-fryer. Spoon the prawns through the batter. Remove them with a strainer and deep-fry them immediately. Deep-fry them in three to four portions so that the fat does not lose too much heat. Serve immediately met the halved lemons and alioli on the lettuce.