

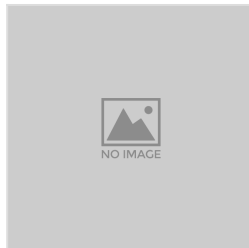
## SCAMPI TEMPURA WITH PEA PESTO



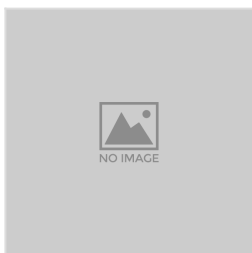
### USED BRESC PRODUCTS



Bresc Garlic chopped  
1000g



Bresc Garlic chopped  
450g



Ginger puree 450g

### INGREDIENTS

4

#### For the pea pesto

- 200 g peas, cooked
- 10 g basil
- 40 g pine nuts
- 55 g olive oil
- 5 g Bresc Garlic chopped

#### For the marinade

- 30 g Bresc Garlic chopped
- 30 g rice vinegar
- 1 g salt
- 10 g fish sauce
- 5 g soy sauce
- 10 g olive oil
- 2 Bresc Ginger puree
- 5 g mirin (sweet rice vinegar)
- 12 shelled scampi

#### For the tempura batter

- 50 g flour
- 50 g rice flour
- 75 g iced water

### PREPARATION METHOD

Mix all the ingredients for the pea pesto until you have a homogeneous mixture, then season. Mix all the ingredients for the marinade. Place the scampi in the marinade and allow to marinate for 5 minutes. Mix the flour, rice flour and iced water. Dip the scampi in it one by one, then deep-fry them. Season with a little salt and serve immediately with the pea pesto.