Tempura prawns with avocado and a wasabi dip



Ingredients

4

- 12 st black tigers 16/12
- 4 Bresc cherry tomatoes garlic parsley
- 3 egg yolks
- 2 avocados
- 5 dl water (iced)
- 100 g Bresc wasabi dip
- 80 g flour
- 10 g Bresc smoked garlic puree
- cress

Preparation method

Peel the prawns and pat them until they are thoroughly dry. Mix the flour with the egg, water and smoked garlic puree. Clean the avocado and cut in two. Remove the stone and fill it with the wasabi dip. Dip the prawns in the tempura batter and fry them at 175 °C until they are golden brown. Brush a stripe of wasabi dip on a plate. Place three prawns on the avocado and garnish them with cress and a cherry tomato. Place the avocado on the stripe of wasabi dip.

Used bresc products



Bresc Smoked garlic puree 325g



Bresc Sweet 'n sour Cherry tomatoes garlic parsley 1100g

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