Tomato carpaccio and grey (Dutch) shrimps



Ingredients

10

- 400 g grey (Dutch) shrimps
- 75 g Bresc Alioli limón
- 50 g basil oil
- 50 g white wine vinegar
- 25 g Bresc Strattu di pomodoro
- 10 Kumato tomatoes
- 5 balls Burrata
- basil cress
- salt and pepper

Preparation method

Mix the vinegar and oil and season with salt and pepper. Slice the tomatoes and marinate them in the oil-vinegar mixture. Mix the Alioli limón with the Strattu di pomodoro. Arrange the tomatoes over the plate and distribute the burrata on top. Arrange the shrimps on top. Garnish with a swirl of Alioli limón. Sprinkle with a little marinade from the tomatoes and garnish with the basil cress.

Used bresc products



Bresc Strattu di pomodoro 450g

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