SHRIMPS WITH GUACAMOLE, RED PEPPER DROPS AND HIBISCO-CHILI VINEGAR CREAM



INGREDIENTS FOR 4 PORTIONS

- 12 red prawns
- 1 mixed salad
- 40 Sweet And Sour Red Pepper Drops
- 120g Guacamole Sauce
- q.s. Crema Di Aceto Hibiscus-Chili
- q.s. Extra-Virgin Olive Oil
- q.s. salt

METHOD

- Clean the prawns from the carapace and from the intestine leaving only the tails, cook them in a pan with a little oil one minute per side.
- On a cold plate, create a small heap in the centre with the salad seasoned with oil and salt and the peppers drops, lay the prawns and finish with the vinegar sauce and guacamole.

PRODUCTS IN THIS RECIPE



Sweet And Sour Red Pepper Drops



Guacamole Sauce



Crema Di Aceto Hibiscus-Chili



Extra-Virgin Olive Oil