



Fried prawns with garlic and coriander



Categoria
Peixe



Tempo de preparação
Rápido



Dificuldade
Médio



Custo
Low





Com quem?
Meal for two




Nº de pessoas
4 pessoas

Ingredientes

 50ml Gallo Extra Virgin Olive Oil Reserve

 10ml Gallo White Wine

 To taste: Gallo Piri Piri Sauce

- 400g prawns 20/30
- 25ml white wine
- 20g garlic
- Chopped coriander to taste

Modo de preparação

1

Open the prawns in half, remove the skin and clean them without fully cutting them.

2

Heat the olive oil, fry the garlic a little and then add the prawns, letting them fry.

3

Add the white wine and, when ready, the vinegar, finishing with a sprinkle of coriander.

4

For a greater intensity, add the desired amount of chili.

Produtos utilizados



Reserve
Extra Virgin Olive Oil



White Wine
Daily Vinegar



Piri Piri Sauce
Piri-Piri with Olive Oil



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