



Christmas shrimp cream



Categoria

Receitas de Natal



Tempo de preparação

Médio



Dificuldade

Médio



Custo

Select



Com quem?

Select



Nº de pessoas

4 pessoas

Ingredientes

 1dl Gallo First Crop
2019-2020

- 500g Shrimp
- 50g Tomato purée
- 20g Wheat flour
- 100g Mixed onions, carrots, leeks
- 50ml Brandy or cognac
- 100ml Heavy cream
- 1.2L Water

Modo de preparação

1

Peel the shrimps, save the insides, plus the heads + skins.

2

Heat up 25ml of First Crop 2019-2020, fry the heads and the skins, add the mixed vegetables, diced.

3

Fry until crunchy, flambé using the brandy and then add the flour and tomato purée.

4

Add the water and simmer for around 30 minutes.

5

Season with salt.

6

Use a strainer and set the shrimp cream aside.

7

Fry the shrimp insides with First Crop 2019-2020.

8

Serve in a soup bowl, place the fried shrimps in the centre.

9

Sprinkle around with the olive oil used for frying the shrimps, and heavy cream.

10

Serve hot.

Produtos utilizados



First Crop 2019-2020
Extra Virgin Premium Olive Oil



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