



Tomato soup pots



Categoria

Receitas de Natal



Tempo de preparação

Médio



Dificuldade

Fácil



Custo

Intermediate



Com quem?


With friends



Nº de pessoas

4 pessoas

Ingredientes

 Reserve

- kg of ripe tomatoes
- red pepper
- garlic cloves
- red onion
- shrimps
- Basil, to taste
- Panko, to taste
- Garlic powder, to taste
- Salt, to taste
- Pepper, to taste

Method of preparation

1

In an oven tray, add the tomatoes cut into cubes, the seedless red pepper cut into strips, the onion cut into half-moons and the peeled garlic.

2

Season with salt, pepper, basil and drizzle with Gallo Extra Virgin Olive Oil Reserve. Cook in the pre-heated oven at 190°C for 30 minutes.

3

After 30 minutes, put the vegetables in a blender and blend until smooth. You may add a bit of water if necessary. Reserve.

4

Peel the shrimp, leaving the tail. Put them in a bowl, season with salt, pepper, garlic powder and a drizzle of Gallo Extra Virgin Olive Oil Reserve. Mix.

5

Cover the shrimp with panko and put them on a wooden stick previously soaked in water, in order not to burn. Put them in a tray and cook in the oven until golden.

6

Serve the soup in pots with the shrimp kebabs. Finish with a drizzle of Gallo Extra Virgin Olive Oil Reserve.

Produtos utilizados



Reserve
Extra Virgin Olive Oil



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