



Endives Filled with Shrimps and Raw Tomato Paste



Categoria

Entradas e Petiscos



Tempo de preparação

Rápido



Dificuldade

Fácil



Custo

Low



Com quem?

With family



Nº de pessoas

4 pessoas

Ingredientes

 3dl of Gallo Extra Virgin
Olive Oil Extra Virgin

- For the raw tomato paste:
- 200g of tomatoes (oval, roman type) strong red color
- 50g of onions
- 10g of garlic
- 5g of chilli peppers
- Salt to taste
- For the endives:
- 200g of endives
- 300g of cooked shrimps
- 200g of guacamole (avocado puree)
- 50g of rocket salad

Modo de preparação

1

For the sauce:

2

Cut the tomato into quarters and take out the pulp and seeds.

3

Then cut into small cubes and put in a goblet.

4

Add the onion, garlic and the chilli pepper, well chopped.

5

Then add the Gallo Extra Virgin Olive Oils and adjust the seasoning.

6

For the endives:

7

Separate the endive leaves, filling them with rocket salad, guacamole, the raw tomato sauce and last the shrimp.

Produtos utilizados



Extra Virgin
Extra Virgin Olive Oil



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