Fried prawns with garlic, wrapped in crisp puff pastry

Categoria	*Tempo de preparação*	*Dificuldade*	*Custo*	*Com quem?*	*Nº de pessoas*
Receitas de Natal	Médio	Médio	Intermediate	With family	4 pessoas

Ingredientes

- 1 dl Gallo First Crop 2019-2020
- 12 units Big Prawns (20/30 per kg)
- 100g Puff Pastry
- 4 Units Garlic Cloves
- Salt and Pepper, from the mill , to taste
- Gallo Piri Piri Sauce, to taste

Modo de preparação

1. Take the shells off the prawns, leaving the heads.
2. Season with salt and pepper and fry in the Gallo First Crop 2019-2020 with crushed garlic cloves.
3. Cut the puff pastry into narrow strips, brush with the olive oil used for frying the shrimps, and roll around the shrimps so that the heads are showing, and drip with some Gallo Piri-Piri sauce.
4. Place in a hot oven, 180ºC until the pastry is crisp.
5. Serve with leaves of watercress and the sauce from the frying pan.

Produtos utilizados

First Crop 2019-2020

Extra Virgin Premium Olive Oil

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