COUS COUS WITH PEPPERS AND PRAWNS



Menù Ingredients

450 g. Salsa Arlecchino ai peperoni - Mixed pepper sauce - CS1

500 g. Cous cous - RU0

60 g. Gamberetti liofilizzati - Freeze-dried prawns - MS9

q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

q.s. Parsley

q.s. Basil

q.s. Butter

Chef: Leonardo Pellacani

Method

Serve 6

Rehydrate the prawns in cold water for few minutes, then drain them carefully. In a sauce pan bring 500 g. of water to a boil with a pinch of salt, once boiling, remove from the heat and add the couscous ,previously seasoned with a drizzle of extra virgin olive oil, cover with a lid and leave to soak for five minutes. At this point, incorporate the pre-heated Arlecchino sauce, the rehydrated shrimp and a little butter. Mix the ingredients and complete with a sprinkling of chopped parsley and basil.

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Registered Office/Plant: Via Statale 12 n.102 - 41036 Medolla (MO) | Offices: Via Concordia n.25 - 41032 Cavezzo (MO)