

## DEEP-FRIED SEAFOOD AND VEGETABLE COMBO



**Chef:** Leonardo Pellacani

### Method

For 6 People

*Shell and wash the prawns making sure you remove the intestinal thread. Clean and wash the squid and cut into rings. Cut the carrots and courgettes into strips and slice the onion into rings. Prepare the batter by combining 64 g batter mix with 76 g water. Coat the vegetables and seafood with batter, draining any excess, and deep-fry in hot oil. Remove the fried vegetables and seafood from the oil and place on kitchen roll. Serve immediately.*

### Menù Ingredients

140 g Preparato in polvere per Pastella senza glutine –  
Gluten-free Batter Mix - L00

### Ingredients

600 g shelled prawns  
600 g cleaned and washed squid rings and tentacles  
120 g carrot  
90 g courgette  
120 g onion