

EXOTIC SHRIMP COCKTAIL



Chef: Leonardo Pellacani

Gluten Free

Method

Serve 6

In a bowl, soak the prawns in cold water for five minutes. In the meantime, clean the pineapple and cut it into cubes. Drain the prawns carefully and add them to the pineapple, then mix in the orange mayonnaise. Cut the lettuce into julienne and distribute on a serving plate; place the shrimp cocktail on top and complete with sliced tomatoes and a sprinkling of chopped parsley.

Menù Ingredients

100 g. Gamberetti liofilizzati - Freeze-dried prawns - MS9
360 g. Maionese all'arancia - Orange infused Mayonnaise - E4H

Ingredients

q.s. Parsley
200 g. Fresh Tomato
150 g. Lettuce
300 g. Pineapple