

## KING PRAWNS IN TEMPURA WITH PEPERONISSIMA



**Chef:** Diego Ponzoni

### Method

Clean the prawns, eliminating the shell and the black central vein. Wash carefully and dry by placing between two sheets of kitchen roll, then dip in the egg white followed by the pangiallo. In the meantime heat the oil to 150°/160° then fry the prawns for about a minute; finally, drain off the excess oil by placing on some kitchen roll. Now arrange some lamb's lettuce at the centre of each plate and place the prawns on top. Accompany with the Peperonissima sauce served apart in a dish.

### Menù Ingredients

150 g. Peperonissima - Peperonissima Pepper sauce - VO7

180 g. Pangiallo - Pangiallo Yellow Breadcrumbs - Q31

### Ingredients

24 King prawns

300 g. Egg white

60 g. Lamb's lettuce

to taste Salt