

PRAWNS GRATIN WITH BALSAMIC



Chef: Leonardo Pellacani

Method

Serve 6

Cut the bread for bruschetta in order to obtain 10 cm diameter croutons. brush them with evoo and toasted them in the oven for few minutes. In the meantime, clean the prawns keeping their heads and tails on and wrap them in thin slices of Patanegra lard. Transfer the prawns on a sheet pan lined with parchment paper, bake at 190 °C for 15 minutes. Place the toasted bread in the center of a plate and place the prawns on top. Complete with a drizzle of extra-old balsamic vinegar and serve.

Gluten Free Method

Utilizzare Pane riportante in etichetta la dicitura senza glutine.

Menù Ingredients

3 slices Pane Bruschetta...Mia - Bruschetta...Mia bread - 7010
q.b. Olio extravergine di oliva - EK5
q.s. Aceto balsamico tradizionale di Modena D.O.P.
extravecchio - Traditional Balsamic Vinegar of Modena PDO,
Extra Old - K4Z
q.s. Lardo Patanegra - Patanegra Lard - 2B9

Ingredients

36 Prawns