TOWER OF AVOCADO, PRAWNS AND LEEKS WITH WALNUT DRESSING



Menù Ingredients

30 g. Salsa alle noci - Walnut sauce - C4H

60 g. Gransalsa di Porro - Gransalsa sauce with leeks - BI1

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

Ingredients

q.s. Parsley

q.s. Salt & pepper

q.s. Sprouts, for garnish

q.s. Walnuts

1 Lemon

6 Prawns, medium-large size

1 Avocado

Chef: Maurizio Ferrari

Method

Serve 2

Cut the avocado into cubes and season with lemon juice so that it does not oxidize. Peel 4 prawns, cut them into cubes and cook them in a pan with the lemon thyme and parsley. Lightly caramelise the leeks sauce in a hot pan with a tablespoon of extra virgin olive oil.

In a pan cook the 2 whole prawns with a spoon of evoo, lemon thyme and parsley

In a plate, with the help of a pastry cutter, create the tower by placing the avocado cubes and pressing them down to make them stick together, the cubes of prawns and finally the caramelised leeks. Place the whole prawns on one side. Season with the walnut sauce, previously blended with a spoon of evoo, few pieces of walnuts and fresh sprouts.

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