PEAS VELOUTÈ WITH PRAWNS



Menù Ingredients

120 g. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

300 g. Èmazzancolle - MJ1

q.b. Gran Brodo - Gran Brodo Stock Paste - BD1

Ingredients

q.s. Pepper

q.s. Salt

q.s. Shallots

q.s. Parsley

350 g. Frozen peas

Chef: Leonardo Pellacani

Method

Serve 6

Blanch the peas in water and blend them to a cream with the oil, the vegetable broth and some liquid from the drained prawns. Season with salt and pepper. Sautè the prawns with the chopped shallot and parsley. Pour the pea soup on a plate and the sautéed prawns in the center. Garnish with chives and serve.

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